



OBLÒ CHRISTMAS MENU 2022

Starters

- Warming Parsnip Soup seasoned with Walnuts & Garam Masala (available GF) £5.50
- Smoked Haddock Fishcake with Horseradish Tartar £5.50
- Grilled Radicchio, Chestnut Honey, Parmesan & Sesame (GF) £6.50
- Three Bird Terrine; Duck, Chicken & Pheasant with a Sweetened Balsamic Dressing (GF) £7.50
- Wild Boar Tortelli in a Ham & Redcurrant Broth £7.50

Main Courses

- Roast Butternut Squash stuffed with a Repast of Nuts & Pulses £14.00
- Casserole of Local Game topped with a Puff Pastry Fleuron (available GF) £16.00
- Beef Daube, Slow Braised in Italian Red Wine (GF) £17.00
- Traditional Roast Turkey with all the Trimmings (available GF) £18.00
- Baked Hake 'Nasello al Forno' topped with Welsh Rarebit £19.00

all main courses served with root vegetables & roast potatoes

Desserts

- Mascarpone Cheesecake infused with Brandy Soaked Raisins (GF) £6.95
- Warm Chocolate Brownie with White Chocolate Orange Gelato & Orange Blossom Gel (GF) £6.95
- Dolcelatte, Scottish Oatcakes & Local Heather Honey (GF) £6.95
- Ligurian Style Lemon Tart topped with Pine Nuts £6.95
- Warm Compote of Amarena Cherries, Amaretti Biscuits & Fior di Latte Gelato (available GF) £6.95