

# DIVINO

HARROGATE

## **Festive Set Menu**

*Two Courses @ 29.50pp | Three Courses @ 34.50pp*

### **STARTERS**

#### **PATÉ ALLA DIVINO**

Smooth chicken liver pate with Marsala wine & whipped butter, accompanied by orange marmalade & toasted bread

#### **GAMBERONI LUCIANA**

King prawns cooked with garlic, chilli, tomato, a touch of cream and toasted Altamura bread

#### **DEEP FRIED BRIE (V)**

Fried brie in breadcrumbs, served with cranberry sauce

#### **ZUPPA DEL GIORNO (V)**

Homemade minestrone soup, served with toasted bread

### **MAINS**

#### **TACCHINO CON RIPIENO DI CASTAGNE**

Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian jus

#### **RUMP STEAK (10oz)**

Served with rocket, parmesan and cherry tomatoes, finished with balsamic glaze

#### **BRANZINO**

Fillets of seabass with saffron rice, white wine & butter sauce

#### **RAVIOLI ALL' ARAGOSTA**

Egg pasta parcels filled with lobster meat and cheese in a creamy lobster bisque with prawns and cherry tomatoes

#### **RISOTTO AI PORCINI (V)**

Carnaroli rice with porcini mushrooms, cream, white wine and truffle oil

*All mains are served with seasonal vegetables*

### **DESSERTS**

#### **CHRISTMAS PUDDING**

Served with brandy cream

#### **CHOCOLATE FUDGE CAKE**

Served with vanilla ice cream

#### **CHEESECAKE**

Classic baked vanilla cheesecake

#### **SELECTION OF ICE CREAM & SORBET**

Ice cream: Vanilla | Chocolate | Strawberry    Sorbet: Lemon | Raspberry | Mango

*Available from 1<sup>st</sup> November to 19<sup>th</sup> January 2025.*

*Please inform your server for any dietary requirements. A discretionary 10% service charge will be added to your bill.*