



Villa di Geggiano®

Christmas Menu

ANTIPASTI

Burrata con Pomodorini

Burrata and warm Cherry Tomatoes

Zuppa di Ceci con Olio Extravergine di Oliva e Rosmarino

Chickpea Cream Soup with Extra Virgin Olive Oil and Rosemary

Salumi e Formaggi Senesi

Cured Meats & Cheeses of Siena

PRIMI

Pici con Ragu di Coniglio

Pici Pasta with Rabbit Ragu

Ravioli all' Anatra con Olive Nere

Duck Ravioli with Black Olives

Tagliolini al Granchio

Tagliolini with Fresh Crab

SECONDI

Stinco di Agnello con Pure di Patate

Slow cooked Lamb Shank with Potato pure

Petto D'anatra in Salsa di Vino Rosso e Carote Rasate

Duck Breast with braised Carrots and Red Wine reduction

Filetto di Merluzzo con lenticchie e Salsa di Rucola

Pan fried Fillet of Cod with Lentils and Rocket sauce

Zucchini Flan

Courgette Flan (Veg)

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Verdure di stagione e Castagne al Miele

Honey Glazed Seasonal Vegetable & Chestnuts

Patate Arrosto

Roast Potatoes with Garlic and Rosemary

DOLCI

Crema Bruciata all'Arancia

Orange Scented Burned Cream

Tiramisù

Traditional Tiramisù

Cantucci e Vinsanto

Tuscan Almond Cookies with Sweet Wine

Panettone grigliato con Zabaione

Grilled Panettone with Zabaione

3 Courses £46

4 Courses £55

A discretionary service charge 12.5% will be added to your bill

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free