CHRISTMAS, THE LE PISANI WAY

A FESTIVE CELEBRATION OF MEDITERRANEAN FLAVOURS AND BRITISH TRADITION, BRINGING TOGETHER AN INNOVATIVE, COMFORTING CHRISTMAS FAVOURITES WITH A FEW DELICIOUS TWISTS.

STARTERS

Traditional Game Pâté — Served on a bed of rocket, cherry tomatoes, fruit chutney and toasted ciabatta slices.

Crispy Fried Brie — Golden fried Brie served with salad, cranberry sauce and toasted ciabatta slices.

Smoked Salmon & Prawn Salad — A festive combination of smoked salmon and prawns, served with salad and toasted ciabatta slices.

Chef's Soup — A comforting seasonal soup served with warm bread.

MAINS

Chicken Saltimbocca — Tender chicken cooked in a parma ham & sage butter sauce, served with a traditional Yorkshire pudding, roast potatoes, carrots, roasted parsnips and Brussels sprouts.

Slow-Cooked Venison Ragu — Rigatoni pasta, local venison mince slowly braised in a rich Mediterranean-style sauce, started in a rosemary, onion, carrot & pork 'sofritto', finished with sweet blueberries for a delicious festive contrast.

Fish & Prawns — Delicate fish fillet chunks and succulent prawns served in a creamy leek and dill sauce, topped with puff pastry & served with roast potatoes, carrots and roasted parsnips.

Seasonal Ravioli — Hand-finished ricotta & spinach ravioli served with a seasonal Mediterranean-inspired cherry tomato & garlic sauce, topped with Pecorino Romano cheese & fresh basil.

DESSERTS

Classic Tiramisu — Layers of coffee-soaked Italian biscuits, rich mascarpone cream and cocoa — a timeless Italian favourite to finish your festive meal.

Mince Pie Cheesecake — A creamy vanilla & orange zest cheesecake layered with festive mincemeat and Christmas spices, finished with a buttery biscuit base.

Traditional Christmas Pudding — Rich, indulgent Christmas pudding served warm with creamy vanilla gelato — a classic festive favourite with a Mediterranean touch.

Festive Cheese Board — A selection of fine cheeses served with seasonal chutney, grapes, crackers and toasted ciabatta slices.

ONE COURSE: £26.95
TWO COURSES: £34.95
THREE COURSES: £38.95

2026

Le Pisani
A TASTE OF THE MEDITERRANEAN