FARINA 2.0

CHRISTMAS DAY *Menu*

ENTRÉE

Parmesan basket filled with pumpkin cream and crispy pancetta

Almond-crusted king prawn served with citrus mayo.

STARTER

Tempura prawns on a light avocado-lime cream

Christmas arancini with white ragù and truffle

Chicken liver terrine with Passito wine jelly

Scallop carpaccio with lime & pomegranate vinaigrette

Spinach and ricotta flan with parmesan fondue

MAIN COURSE

Handmade ravioli filled with sea bass & lemon, served in a champagne sauce

Saffron risotto topped with slow-braised veal ossobuco

Potato gnocchi filled with blend of mushrooms and cheese, complemented by a rich mushroom sauce and finished with a drizzle of truffle oil

Beef fillet in Barolo wine reduction, with Portobello mushroom purée and seasonal vegetables

Turkey breast elegantly wrapped in parma ham, and stuffed with spinach served with red wine reduction, cranberry chutney, potato dauphinoise and seasonal vegetables

Oven-baked pistachio-crusted salmon fillet with creamy fennel sauce

DESSERTS

Choice of festive dolci