

Christmas Menu

3 courses £ 22.95
Complimentary Cerignola olives

STARTERS

Paté di fegatini di pollo

Chicken liver paté served with home-made bread and onion chutney

Zucchine ripiene (V)

Grilled courgettes filled with Italian Ricotta cheese

Bruschetta mista (V)

Bruschetta with beetroot & goat cheese, pumpkin and garlic Ricotta cheese spread

MAINS

Paccheri al pistacchio (V) *

Tube-shaped pasta with onion, pistachio and cream sauce

Gnocchi freschi (V) *

Home-made gnocchi with basil pesto or walnut pesto sauce

Risotto al Barbera con barbabietole e caprino (V) *

Risotto with Barbera wine, beetroot and goat cheese

Petto di pollo con peperoni e lenticchie

Chicken breast served with roasted peppers and lentils casserole

Frittura di Paranza con insalata mista

Mixed fry of fish (squid, mini octopus and crevettes) served with mixed leaf salad and home-made mayonnaise

Pizza *

Choose your pizza from the restaurant menu

**Choose your side between mixed leaf salad, home-made chips and grilled vegetables*

DESSERTS

Tiramisù

Sponge fingers dipped in coffee, layered with whipped eggs, sugar and mascarpone cheese, flavoured with cocoa

Cannolo siciliano

Tube-shaped shell filled with a vanilla and Ricotta cheese cream

Affogato al caffè

Vanilla or Chocolate ice-cream with two shots of espresso

3 courses £ 26.95
Complimentary Cerignola olives and home-made bread

STARTERS

Paté di fegatini di pollo

Chicken liver paté served with home-made bread and onion chutney

Bruschetta mista (V)

Bruschetta with beetroot & goat cheese, pumpkin and garlic Ricotta cheese spread

Salmone marinato alla vodka

Home-made salmon slices marinated with Vodka and dill served with cucumber, capers and horseradish sauce

MAINS

Risotto al Barbera con barbabietole e caprino (V) *

Risotto with Barbera wine, beetroot and goat cheese

Tagliatelle al golfo di Napoli *

Tagliatelle pasta with seafood (mussels, mini octopus, squid and crevettes) and tomato sauce

Petto di pollo con peperoni e lenticchie

Chicken breast served with roasted peppers and lentils casserole

Frittura di Paranza con insalata mista

Mixed fry of fish (squid, mini octopus and crevettes) served with mixed leaf salad and home-made mayonnaise

Pescato del giorno

Catch of the day with fregola salad and roasted vegetables

Petto di anatra con verdure

Tender duck breast served with parsnip puree, vegetables and red wine reduction

Tagliata al Gorgonzola

Rib-eye steak served with Gorgonzola cheese sauce, onion chutney and spicy salami mayonnaise

Pizza *

Choose your pizza from the restaurant menu

**Choose your side between mixed leaf salad, home-made chips and grilled vegetables*

DESSERTS

Tiramisù

Sponge fingers dipped in coffee, layered with whipped eggs, sugar and mascarpone cheese, flavoured with cocoa

Cannolo siciliano

Tube-shaped shell filled with a vanilla and Ricotta cheese cream

Affogato al caffè

Vanilla or Chocolate ice-cream with two shots of espresso

Strudel con crema alla vaniglia

Strudel cake with Vanilla creamy sauce

We require a £5 deposit per person at the time of booking. If you would like to pay your deposit by credit or debit card, please visit the restaurant and speak to the manager. The food pre-order must be sent to info@edendum.co.uk 24hours before the booking quoting your booking name, date, time. If you would like to pre-book any wines, please let us know when you book your table.

Please note a service charge of 10% will be added to the bill for any table of 6 or more people

(V) - Vegetarian. Please ask the staff for vegan options or if you have any intolerance/allergy.

Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

