



Grappolo  
 italian ristorante

# Christmas Menu



## starters

### **Pasta e Fagioli**

Italian style pasta and bean soup

### **Pate della Casa**

Home made chicken liver pate, house chutney and olive oil toast

### **Melone di Stagione**

A cocktail of melon, prawns and crayfish with a bloody mary dressing

### **Funghi alla Crema con Spezie di Cajun**

Cajun spiced creamy button mushrooms

### **Stufato di Chorizo e Calamari**

Iberico chorizo and squid stew with smoked paprika croutons



## mains

### **Arrosto di Tacchino**

Traditional roast turkey, sage and chestnut stuffing  
with pigs in blanket and rich pan gravy

### **Coscia D'Agnello Brasato**

Lamb shanks braised in red wine and mint jus served on rosemary mash

### **Branzino alla Mediterrane**

Pan-fried seabass fillet with roasted Mediterranean vegetables  
and sweet cherry tomato compote

### **Ravioli Ripieni di Spinach e Ricotta**

Pasta parcels filled with spinach and ricotta cheese  
in a creamy porcini field mushroom sauce



## desserts

**Meringue nest filled with vanilla ice-cream  
and topped with mixed berries**

**Christmas pudding**

**Profiteroles**



*to finish . . .*

**Coffee or tea with mint chocolate**

# New Years Eve Menu

Served in the upstairs function room from 8pm



## starters

### Coquilles St Jacques Classico

Classic Coquilles St Jacques queen scallops in a white wine cream and leeks with parmesan potato gratin

### Terrine di Prosciutto

Ham hock terrine layered with roasted red pepper and asparagus, home made piccalilli, soda bread and rosemary butter

### Barbabetola con Salmone

Home cured beetroot infused salmon gravadlax, dill pickled cucumber, grain mustard and honey dressing

### Zuppa con Funghi di Bosco

Wild mushroom soup with truffle arrincini



## mains

### Rombo in Salsa di Aragosta

Pan fried halibut with lobster sauce, fresh asparagus and king prawn tempura

### Medaglioni di Filetto con Porcini

Beef fillet medallions, porcini and wild mushrooms jus with truffle mash

### Agnello con Gravy di Ribes Rossi

Herb crusted cannon of lamb hot pot, potatoes and sticky red cabbage with port and red currant gravy

### Anatra di Goosnargh

Half roasted goosnargh duckling with morello cherry and walnut compote, duck fat and roast potatoes

### Per i Vegetariani

Goats cheese, manchego and cauliflower croquettes with honey roasted beetroot



## desserts

Salted caramel cheesecake

Tiramisu

Banana and walnut roulade



## to finish . . .

Coffee or tea with mint chocolate

## **Christmas Menu - £24.95 per person**

Available from 1st December to 24th December.  
A £5 per person deposit is required within 14 days of the provisional reservation.

## **New Years Eve Menu - £44.50 per person**

A £10 per person non-refundable deposit is required within 14 days of the provisional reservation.

A selection of champagnes are available to pre order and will be ready chilled on ice to toast in the New Year at midnight.

### **Booking notes:**

1. Deposits should be made in person by cash, cheque or debit/credit card
2. Menu choices are requested 14 days prior to the evening
3. The final balance is due on the evening
4. The number of places reserved should match the number of deposits received
5. The restaurant reserves the right to cancel any events and offer an alternative date of equal value.

Our A La Carte menu and Early Bird offers are still available throughout December.

Our normal menu is available on New Years Eve in the downstairs restaurant all evening from 5pm.



**Call 01484 513783**

**[grappolorestaurant.co.uk](http://grappolorestaurant.co.uk)**

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