

Menù Di Natale 3 course

Our menu runs from 25th of November to 24th of December

# **Starters**

2 course

£29.95

### **1-CAMEMBERT**

Oven baked camembert, served with caramelised onions and bread.

## 2-CANELLONI

Oven baked Cannelloni tubes filled with ricotta cheese and spinach and topped with parmigiano.

**3-CAPESANTE** Pan fried scallops, thyme velouté, capers, crisp artichokes and topped with crispy parmaham.

## **4-ANATRA CROCANTE**

Thinly sliced duck breast cooked in Cointreau liquor, honey & soy, served on a bed of rocket with chopped oranges.

## Mains

£35.95

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## **1-ARROSTO DI TACCHINO**

Traditional roasted turkey, served with its own gravy sauce, pigs in blankets, Yorkshire pudding, mashed potatoes, multicolour vegetables, and fresh red currants.

## 2-AGNELLO BRASSATO

Lamb shank braised with valpolicella red wine and rosemary sprigs, served with mashed potatoes, multicolour vegetables, and its own lamb jus.

### **3-BRANZINO**

Grilled fillet of Seabass, topped with salsa vierge, served with multicolour vegetables and roasted potatoes.

### **4-RISOTTO ZUCCA**

Aged arborio riso, cooked in white wine, butternut squash, sage and topped with crumbled goats' cheese

Sides		Desserts	
Courgette fries	£5	1-STRUDEL DI MELE	
Grilled asparagus	£5	Homemade Italian puff pastry filled with caramelised apples, raisins, cinnamon and served with a scoop of vanilla ice cream and calvados cream.	
Garlic mushrooms	£5	2-PERA IN CAMICIA ROSSA Valpolicella red wine infused poached pear, served with a scoop of vanilla ice cream.	



www.nepsbistro.co.uk

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