

Bellazul

43 BLANDFORD ST

Christmas

DINNER MENU

5 COURSE

AMUSE BOUCHE

Oyster and Bubbles

STARTER

Pan Fried Scallops

With Jerusalem artichoke puree and saffron dressing

Beef Carpaccio

With black truffle pure, girolle mushroom and grated parmesan

Cooked Beetroot Salad

Goat cheese crumble and toast walnuts

PASTA

Crab Tagliolini

Fresh tagliolini pasta with hand picked crab and datterino tomatoes

Lamb Ravioli

Sardinian artichoke, cocoa beans and red wine jus

Black Truffle Tagliatelle

Homemade tagliatelle with parmesan and black truffle

MAIN COURSE

Roast Lamb

Lamb leg with mix Mediterranean herbs, baby new potatoes and mint salad

Polpo A La Gallega

Grilled octopus with roast baby potatoes, paprika, parsley and olive oil

Cauliflower Steak

Pan fried cauliflower with parsley, capers and olives

DESSERT

Tiramisu

Catalan Cream

Orange & Chocolate Cheesecake

£70 PER PERSON