



BIANCHIS

GROUP MENU – CHRISTMAS

3 courses £43

4 courses £47

(Includes bubbles on arrival)

Antipasti to share

Olives (v)

Bianchis focaccia, EVOO & aceto balsamico (v)

Parmesan arancini (v)

Insalata del giorno (v)

Fritto of baby squid & aioli

Cured meat

Primi to share (optional course for the whole group)

(gluten free pasta available on request)

Cassarecce truffle cacio e pepe (v)

Mushroom & Taleggio lasagna (v)

Rigatoni salsiccia ragu

Secondi

Grilled hispi cabbage with spicy carrot puree & chestnut pesto (v)

Delica squash risotto with amaretti, chilli honey & caprino (v)

Pan fried Cornish hake with rainbow chard, black garlic aioli & salsa verde

Confit duck leg with parsnip puree, orange & mustard dressing

Dolci (optional)

Cannolo di ricotta & candied citrus (v)

Dolce amore (v)

Please be aware we garnish many of our dishes with parmesan, please let a member of staff know if you would prefer a vegetarian option instead.

Please be advised the last orders for the kitchen (excluding desserts) are 9:30PM

12.5% discretionary service charge added on to all bills.

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