



botticelli  
of brighton

## Christmas Menu 2011

### intermezzi

#### BAKED AVOCADO

baked avocado prawns with mornay sauce



#### INSALATA CAPRESE

tomato and bocconcini with basil dressing



#### TASMANIAN SMOKED SALMON

with crab mousse

### secondi piatti

#### FILLET OF LEMON SOLE MEUNIERE



#### ROASTED HALF DUCK

with campari, orange and pepper sauce



#### VITELLO ai FUNGHI

veal escalopes with field mushrooms in wine and cream sauce



#### HOMEMADE VEGETARIAN CANNELLONI

Main courses are served with fresh seasonal vegetables & potatoes  
or a garden salad



### dolce

#### CHRISTMAS PUDDING WITH BRANDY BUTTER



#### ITALIAN CASSATA ICE CREAM

### receive complimentary

Mediterranean prawns with garlic mayonnaise

(served before second course)

a glass of champagne

coffee or tea

with traditional Italian panettone



\$150.00 PP