



**DON
CARLO**

ITALIAN RESTAURANT

CHRISTMAS EVE
GALA VEGETARIAN
DINNER MENU
24/12/24



CHRISTMAS EVE
GALA DINNER VEGETARIAN MENU
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CHEF'S FESTIVE WELCOME

POTATO & ONION

A velvety potato foam paired with sweet caramelised onion (4,7)

WINTER GREEN PEA TART

A delicate tart filled with velvety winter green pea, enhanced by lemon cream and a touch of barley (1,4,7)

PARMESAN CHOUX

A savoury choux pastry filled with parmesan and sweet forest fruit (1,7,10)



A CELEBRATION BEGINS

MUSHROOM TARTARE

A rustic yet refined starter featuring earthy mushroom tartare balanced with pickled carrots, horseradish, and fresh dill (7,9)



THE FESTIVE JOURNEY CONTINUES

DITALINI PASTA

Perfectly cooked ditalini pasta, sweet cherry tomatoes, and aromatic fresh basil (1,2,7)



CELEBRATION PLATE

ARTICHOKES AND BROCCOLI RISOTTO

Risotto infused with the nutty flavours of Jerusalem artichokes and broccoli (7)



SWEET FAREWELL

CHESTNUT AND APPLE

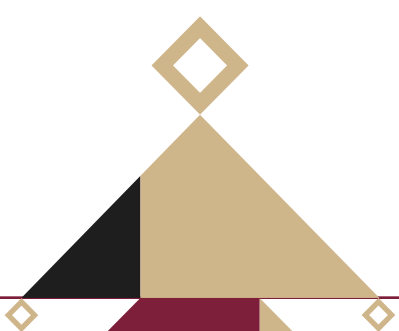
Chestnut Cream paired with spiced apple compote, crunchy cinnamon crumble and vanilla gelato (1,4,7,10)

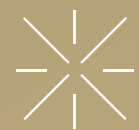


Italian coffee and petit four

PRIZE: €85.00

Merry Christmas! ✨ Buon Natale!
Kalá Xristoúyenna!

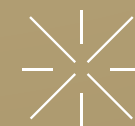




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CHEF'S FESTIVE WELCOME

POTATO AND CAVIAR

A refined start featuring caviar delicately paired with creamy potato, sweet onion, and crispy guanciale (4,5,7)

WINTER GREEN PEA TART

A delicate tart filled with velvety winter green pea, enhanced by lemon cream and a touch of barley (1,4,7)

PARMESAN CHOUX & FOIE GRAS

A savoury Parmesan choux pastry filled with rich foie gras, perfectly balanced by the sweetness of forest fruits (1,7,10)

A FLAVOURFUL BEGINNING

SMOKED DUCK FILLET

Smoked Duck Fillet infused with aromatic herbs, complemented by pickled carrots, horseradish, and a touch of fresh dill (5,7,9)

THE FESTIVE JOURNEY CONTINUES

DITALINI PASTA WITH SICILIAN PRAWNS

Ditalini Pasta paired with torched Sicilian prawns, sweet cherry tomato confit, and bisque sauce (1,2,3,5,7)

CELEBRATION PLATE

Choose between three exceptional dishes

BEEF TENDERLOIN WITH ARTICHOKE TEXTURES

Open Flame Grilled Beef Tenderloin served with artichoke textures, beurre noisette sautéed broccoli, and beef jus (2,7,14)

OR

POACHED HALIBUT

Olive Oil-Poached Halibut paired with a silky zucchini purée, light tarragon emulsion, and a zest of fresh lime (5,7)

OR

ARTICHOKES AND BROCCOLI RISOTTO

Risotto infused with the nutty flavours of Jerusalem artichokes and broccoli (7)

SWEET FAREWELL

CHESTNUT AND APPLE

Chestnut Cream paired with spiced apple compote, crunchy cinnamon crumble and vanilla gelato (1,4,7,10)

Italian coffee and petit four

PRIZE: €95.00

*Merry Christmas! ✨ Buon Natale!
Καλά Χριστούγεννα!*

ALLERGEN INFORMATION LIST

1. Cereals*
2. Celery
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts**
11. Peanuts
12. Sesame Seed
13. Soya
14. Sulphur Dioxide

* Wheat, rye, barley, oats.

** Almonds, hazelnuts, walnuts, cashews, Pecan nuts,
Brazil nuts, pistachio nuts, macadamia or Queensland nut