

# Christmas at The Solo

## Party Menu £49 per person

### Arrival Cocktails



**Christmas Kiss**  
Chambord, prosecco & cranberry juice



**Merry Mimosa**  
Triple sec, prosecco and orange juice



**Pink Prancer Spritz**  
Pink gin, prosecco & rose lemonade



**Christmas Cheer**  
Vodka, triple sec, orange & cranberry juice



**Santa Spritz**  
Rhubarb & ginger liqueur, prosecco, cranberry juice & soda



**Baby Santa Mocktail**  
Ginger syrup, orange syrup, cranberry juice & orange juice

### Starter Sharing Platters for 4 people

**Hot** 🍴🌱🐟🥚

Calamari, Falafel, Meatballs  
Padron Peppers, Spinach & Feta Rolls  
Spicy Sausage

Or

**Vegetarian** 🍴🌱🐟🥚🌿

Houmous, Baba Ganosh  
Tzatziki, Spicy Feta Dip, Falafel  
Padron Peppers, Spinach & Feta Rolls  
Bread

### Mains

**CHRISTMAS DINNER** 🍴🌱

Turkey breast, pig in blanket, roast potatoes, brussel sprouts, carrots, gravy and cranberry sauce

**TORTELLI AI PORCINI** 🍴🌱🐟🥚

Cooked in a double cream sauce with durum semolina filled with porcini

**VEGETABLE RISOTTO** 🍴🌱🌿

Arborio rice cooked with mixed vegetables and extra virgin olive oil with parmesan

**SALMON** 🍴🐟

Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice

**POLLO CON SALSA** 🍴🐟

Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice

### Deserts

**CHRISTMAS PUDDING** 🍴🌱🐟

Served with cream

**GELATO** 🍴🐟

Vanilla, strawberry or chocolate ice cream

**WHITE CHOCOLATE & HONEYCOMB CHEESECAKE** 🍴🌱🐟🥚

A chocolate flavored biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces

**SORBET** 🍴🌱

Mango

**VEGAN CHOCOLATE SPONGE PUDDING** 🍴🌱🌿

An individual chocolate sponge topped with chocolate sauce



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya