



PIRCIO

CHRISTMAS MENU 2

THREE COURSES £50,
ADD RECEPTION DRINK £5

- (V) Vegetarian
- If you have any dietary requirements, please notify a member of staff
- A discretionary service charge of 12.5% will be added to your final bill
(Our Service charge distribution policy is displayed at the reception)

STARTERS

Mixed Meze V

-Hummus -Tabbouleh -Tzatziki -Borek -Beetroot Tarator
-Baby Broad Beans -Stuffed Vine Leaves -Aubergine Ratatouille
-Halloumi -Falafel

Brie alla Romana V

Deep fried brie served with redcurrant sauce

Bruschetta al Pomodoro V

Toasted garlic bread heaped with fresh tomato, basil and red onions
with a drizzle of olive oil

Panko Coated King Prawns

King prawns in a panko coating (Japanese breadcrumbs),
served with sweet chilli sauce

Falafel V

Deep fried patties made from chickpeas, herbs and spices

MAINS

Mixed Shish Kebab

Marinated lamb & chicken pieces grilled on a skewer,
served with bulgur pilaf, salad & special chilli sauce

Tagliatelle Sofia Loren

With chicken, bacon, fresh spinach and cream

Pizza Quattro Mori

Tomato, mozzarella, beef sausage, olives, mushrooms
& onions (Swap for any Pizza)

Chicken Shish Kebab

Marinated chicken pieces grilled on a skewer, served
with bulgur pilaf, salad & special chilli sauce

Spicy Lamb Pot

Diced lamb cooked with onion, coconut cream, garlic
& ginger based spicy sauce served with bulgur pilaf

Filo Pastry Parcels V

Filo pastry parcels filled with spinach & feta cheese served
with rocket salad and sweet chilli sauce

Ravioli gorgonzola e noci V

Large ravioli filled with baby spinach & ricotta cheese
tossed in a sauce of cream gorgonzola & crashed walnuts

Grilled Salmon

Served with creamy mashed potato and salad

Pollo crema e funghi

Succulent chicken breast cooked in a sauce of mushrooms
& onions with cream served with vegetables

Spicy Prawns Pot

Tiger and king prawns cooked with onion, coconut cream,
garlic & ginger based spicy sauce served with bulgur pilaf

DESSERTS

Baklava

Homemade Tiramisu

Italian Gelato