



VALLES
at
44

CHRISTMAS PARTY
MENU





Two Course Lunch
£22.50
Until 5pm

Two Course Dinner £26
Three Course £29.50



PRIMI

Beetroot Apple & Goats Cheese Soup Puff Pastry Top Hat
(VG Available) (V)

Smoked Salmon Gradvallax, king Prawn & Crayfish Cocktail with Sardinia Carasau Crisps (GO)

Sweet Potato, Cashew and Apricot Tart, with a Peashoot and Fig Salad & Corriander Pesto (V)

Mediterranean Charcuterie to Include Smoked Duck and Apricot Rillettes, Italian Cured Meats, Pickles, Rosemary
Croutes with Sticky Fig Chutney & Ossau Iraty fromage (GO)

SECONDI

Fillet of Sea Bream, King Prawn & Petit Pois Risotto (GF)

7 oz Fillet of Beef with Wild Mushrooms, House fries,
Seasonal Vegetables & Pink Peppercorn Truffle Sauce (£3.50 supplement) (GF)

Pancetta Wrapped Turkey Ballotine Filled with Cranberry & Lincolnshire Sausage,
Sage Parmentier Potatoes, Chantenay Carrots, Baby Leeks & Tender Stem Broccoli
Served with a Rich Wine Jus (GO)

Cauliflower, Chickpea & Capsicum Pepper Roulade, Spiced Fruit Couscous, warm Aubergine Tomato & Thyme
Salsa (VG) (V)

Lamb Tagine, House Corriander Flatbreads, Toasted Almonds Pickled Lemon,
Pomegranate, Orange and Mint Cremefraiche Black Rice & Quinoa (GF)

Girasole Filled Pasta with Wild Mushroom, Tarragon and Dolcelatte Cream Sauce,
Green Salad & Toasted Pinenuts (V)

DOLCI

White Chocolate Gigante Profiteroles filled With Milk Chocolate

Kirsh & Black Cherry Bread & Butter Pannetone Pudding Served with Clotted Cream Ice
Cream

Dark Chocolate and Clementine Cheesecake House HoneyComb with Gran Marnier Cream
(VG Available) (GO)

Mediterranean Cheese Board, Gorgonzola, Provolone & Ocelli Barolo accompanied with
Biscuits, Celery and Fruit (GO)

A Trio Of Winter Berry, Pistacchio and Stracciatella Ice Cream (VGA)

(VG) Vegan (VGA) Vegan Available (V) Vegetarian (GF) Gluten free (GO) Gluten free option