



At Fumo 33

CHRISTMAS MENU

2 courses £29.50 / 3 courses £37.00

To Start

Fennel, Walnut, Leek and Tumeric Soup (VE)

with sourdough croutons

Crayfish and Apple Cocktail

served with sourdough

Pressed Ham Hock and Piccalilli Terrine

with red onion chutney and melba toast

Stuffed Mushrooms

with smoked cheese wrapped in Parma ham, fresh tomato salsa, rocket and balsamic

Homemade Meatballs in Spiced Tomato Sauce

with toasted focaccia and chargrilled chilli

The Main Course

10oz Slow Cooked IOW Blade of Beef

with mash potato, braised red cabbage and gravy

Roast Turkey Stuffed With Pork, Sage, Chestnut and Cranberry

with festive vegetables and gravy

Seabass Fillet on Seafood Spaghetti

with a white wine, sweet chilli, coconut butter glaze

Duck Breast

with winter berry sauce, celeriac potato mash and chantenay carrots

Aubergine and Sun-dried Tomato Mezzelune (VE)

with beetroot and roasted butternut squash in creamy sauce

8oz IOW Rump Steak

with a choice of blue cheese or peppercorn sauce, Hungarian bravas potato, garlic butter green beans (£4 supplement added to your bill)

To Finish

Pannetone Bread and Butter Pudding

served with chocolate custard

Baileys and Coffee Tiramisu

Coconut Rice Pudding (VE)

Christmas Pudding

served with brandy cream

Pistachio Ice Cream Affogato

VE - Vegan

