



CHRISTMAS PARTY MENU

2 Courses £29.95

STARTERS

TRUFFLE CROSTINI

Toasted homemade bread topped with truffle mascarpone, pan-fried chestnut mushrooms with chilli & garlic. Finished with rocket and a drizzle of balsamic glaze.

CHICKEN LIVER PÂTÉ

Homemade chicken liver pâté blended with Scotch whisky, served with caramelised red onion jam and toasted homemade bread.

ARANCINI

Crispy fried rice balls filled with smoked mozzarella and fresh basil, served with harissa romesco sauce, topped with grated Parmesan and fresh basil.

GARLIC PRAWNS

Succulent garlic and chilli prawns in a rich lobster bisque sauce, served with toasted homemade bread and salad garnish.

ANTIPASTO

A selection of Italian cured meats served with olives, Sicilian caponata, marinated cherry tomatoes, buffalo mozzarella and toasted homemade bread.

MOZZARELLA SALAD

Sliced buffalo mozzarella and vine tomatoes on a bed of rocket, topped with olives, basil pesto, oregano and balsamic glaze.

SCALLOPS (£2 supplement)

Pan-seared king scallops, served on a bed of pea purée topped with honey-smoked chorizo and garlic crumbs.

MAINS

LOBSTER TAGLIATELLE (£3 supplement)

This lobster pasta is packed with amazing flavours of garlic, chilli, shallots, parsley and creamy lobster bisque sauce.

LAMB RAGÙ PASTA

Slow-braised shoulder of lamb with tomato and rosemary sauce, topped with grated buffalo ricotta.

FESTIVE RISOTTO

Arborio rice tossed with roasted butternut squash, topped with creamy Gorgonzola and roasted pumpkin seeds.

CHRISTMAS TURKEY

Roasted turkey breast wrapped with pancetta, served with all the Christmas trimmings and a rich Chianti demi-glace.

PRAWNS AND MONKFISH PASTA

Homemade tagliatelle pasta tossed with king prawns, monkfish, chilli & garlic in a light creamy lobster bisque sauce.

MUSHROOM RAVIOLI

Homemade pasta parcels filled with porcini and chestnut mushrooms and ricotta cheese, served in a creamy mushroom sauce.

SEA BASS (£3 supplement)

Grilled, served with rosemary potatoes, asparagus and green beans, topped with creamy 'nduja & Champagne sauce.

FESTIVE PIZZA

Mozzarella, sausage, turkey breast and bacon, finished with cranberry sauce.

7oz FILET MIGNON (£5 supplement)

Cooked the way you like, served with rocket & Parmesan garnish, rosemary fries and a choice of herby garlic butter, Chianti reduction or green peppercorn sauce.

Galo recommends a cheeky side...

Rocket & Parmesan / Fries / Chilli & Garlic Broccoli / Mixed Salad Leaves / Garlic Spinach
Rosemary Potatoes / Tomato & Onion / Truffle & Parmesan Fries £5

Guests with severe allergies or intolerances should be aware that, although due diligence is taken, there remains a risk of allergen ingredients being present.

Ilkley / Bingley