

# The Alpine

RESTAURANT

## Lunch Menu

January 2012 *Happy New Year!!*

Available Tuesday – Friday

### Primi

\*V Soup of the day; please ask your waiter or see today' specials

Or

Venison pate served with toasted brioche, fig compote and a French bean and almond salad

Or

Deep fried Tallegio cheese with caponata and rocket salad

Or

Grilled mackerel with fresh herbs, an apple and beetroot salad and crème fraîche

### Secondi

Casserole of veal cheek, with a ragout of cannellini and creamy mash

Or

Salmon & smoked haddock fishcakes with a grain mustard velouté and cauliflower and French bean salad

Or

Grilled breast of chicken with Caesar salad, lemon and thyme samoriglio & potato crisp

Or

\*V Home- rolled ricotta and spinach ravioli with a tomato & mascarpone cream, rocket & shaved Parmesan

### Dolci

Individual Tiramisu, crispy chocolate, coffee ice cream

Or

Panettone bread and butter pudding with hot chocolate sauce and amaretto dates

Or

Apple baveris with apple, almond and raisin crumble; vanilla ice-cream

Or

Fresh fruit platter served with mint sorbet

*£ 14.50 for 2 courses  
£16.50 for 3 courses  
+ a discretionary 10% service charge*

# January Set Menu 2012

## Primi

v\* Zuppa del giorno

Soup of the day, please see today's specials

Insalata di caponata con taleggio fritto

Deep fried Taleggio cheese with caponata and rocket salad

\*Pate di Cervo

Venison pate served with toasted brioche, fig compote and a French bean and almond salad

Polpettine di merluzzo affumicato

Salmon & smoked haddock fishcakes with a grain mustard velouté and cauliflower and French bean salad

Gnocchi al cinghiale

Homemade gnocchi with wild boar ragout; black truffle pecorino

Linguine alle vongole

Linguine with Venus clams, garlic, white wine and cherry tomatoes

\*Ravioli di ricotta e spinaci

Home-rolled ricotta and spinach ravioli with a tomato & mascarpone cream, rocket & shaved Parmesan

## Secondi

Nasello con broccoletti e salsa di pomodoro fresco

Fillet of Cornish hake with olive oil mash, broccoli and a tomato and basil salsa – tapenade

Suprema di pollo con verza rossa

Roast breast of chicken with braised red cabbage, roast potatoes and caramelized apples; Cider gravy

Guanciale di vitello con zuppetta di canellini e pomme pure

Casserole of veal cheek, with a ragout of canellini and creamy mash

Fegato di vitello alla Veneziana

Sauté of fresh calves' liver with Lyonnaise onions, polenta and petit pois

v Risotto ai funghi

Wild mushroom risotto with chives, shaved Parmesan and truffle oil

## Dolci

\*v Budino di natale

Panettone bread and butter pudding with hot chocolate sauce and amaretto dates

Bavarese alle mele con 'crumble di mele' gelato di vaniglia

Apple baverois with apple, almond and raisin crumble; vanilla ice-cream

v\* Perfetto di nociole

Praline parfait with citrus, passion fruit and lychee salad

Torta al cioccolato

v Chocolate tart with mandarin caramel and mandarin ice cream

Piatto di frutta con sorbetto al mandarino

Fresh fruit platter served with mint sorbet

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**Saturday & Sunday Lunch:** £21:50 for 2 courses

£24:50 for 3 courses

**Dinner Menu:** 3 courses £25.50

*Plus 12.5% service charge*

v denotes vegetarian dishes

\* denotes dishes containing nuts or sesame oil

**This menu is not available Saturday Evenings**