

A stylized, graphic illustration of a Christmas scene. On the left is a green Christmas tree with yellow and red circular ornaments and a yellow star on top. In the center is a Santa Claus figure with a white beard, red hat, and red suit. To the right is a large glass of beer with a white head of foam, decorated with holly leaves and red berries. The background is a blue sky with a grid pattern. The entire scene is framed by a decorative border of red, white, and green squares.

TIGGIS

TIGGIS (RIBBLE VALLEY)  
Longsight Road (A59), Clayton-le-Dale,  
Blackburn BB1 9EX  
Tel: 01254 769133 Fax: 01254 813426

Christmas  
Menu

# Christmas Lunch Menu

served from 12.00 noon to 5.00 pm

## VENTAGLIO DI MELONE

Sweet Melon with fruit salad and strawberry reduction

## CREMA DI CIMETTE DI BROCCOLI E STILTON CON CROSTINI

Broccoli and stilton soup served with croutons

## TERRINA DI SALMONE E GAMBERI CON BURRO COLBERT

Salmon and prawn pâté with colbert butter served with Italian grissini

## FEGATINI AL MARSALA E ARANCE

Chicken livers sautéed with Marsala wine and orange served with bruschetta bread

## CALAMARO GRIGLIATO IN SALSIA ORIENTALE

Grilled squid with spicy oriental sauce

## CAMEMBERT CROCCATE CON MARMELLATA DI CILIEGE

Deep fried breaded Camembert served with cherry marmalade sauce

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## TACCHINO DI NATALE

Turkey roulade with sage, onion and thyme stuffing, chipolatas served with seasonal vegetables

## PETTO DI POLLO GORGONZOLA PERE E NOCI

Chicken breast cooked in Gorgonzola cheese sauce with pears and walnuts

## CANNELLONI RICOTTA E SPINACI

Freshly made cannelloni filled with Ricotta cheese and spinach

## PIZZA CAPRICCIOSA

Ham & mushroom, mozzarella cheese and tomato sauce

## SUPRIMA DI SALMONE LIME E TIMO

Pan fried Scottish salmon with lime, white wine and thyme sauce.  
Served with seasonal vegetables

## COSCIE D'ANATRA ARROSTO

Confit of duck legs with a rich wine sauce

## SPAGHETTI AI FRUTTI DI MARE

Spaghetti cooked with a large selection of fresh seafood

## RUMP STEAK AI DUE PEPI

Succulent aged rump steak served with a green and pink peppercorn sauce

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## IL NOSTRO TIRAMISU

## CHRISTMAS PUDDING

## TORTA DI MELE

Apple pie and cream

**£16.95** per person

# Christmas Evening Menu

## COCKTAIL DI GAMBERI IN SALSIA GUACAMOLE, FRAGOLE E GRANOLLA DI AMARETTI

Greenland prawns with guacamole sauce, strawberry and amaretti crumble

## FUNGHI GRATINATI AL DOLCELATTE

Baked mushrooms with Dolcelatte cheese sauce

## MILLEFOGLIE DI ANANAS E BRESAOLA

Mix of pineapple and bresaola with rocket and balsamic reduction

## PARFAIT DI FEGATO DI POLLO

Smooth chicken liver pâté with caramelised onion and cranberry sauce.  
Served with pizza

## CARPACCIO DI SALMONE AGLI AGRUMI E RUCOLA

Thin cut marinated salmon with citrus & rocket

## PALLOTTE PICCANTI CACIO E UOVA

Spicy authentic Italian cheese balls cooked in tomato sauce and basil

## FRITTURINA DI PESCE

Deep fried mixed seafood served with tartar sauce

## CREMA DI BROCCOLI E STILTON

Broccoli and stilton soup served with croutons

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## TACCHINO DI NATALE

Traditional butter roasted turkey served with chipolata sausage, sage and onion stuffing and seasonal vegetables

## FILETTO DI BRANZINO IN CROSTA DI PATATE

Fillet of sea bass in potato crust served with lemon sauce and seasonal vegetables

## STRACOTTO D'AGNELLO AL MONTEPULCIANO

Tender leg of lamb braised for 8 hours served with Montepulciano wine sauce and seasonal vegetables

## SALMONE RAFFAELLO

Pan fried salmon fillet in coconut crust served with lime and thyme sauce and seasonal vegetables

## PIZZA CALABRESE

With very spicy salame, peppers, onions, chillies, mozzarella cheese and tomato

## ANATRA ARROSTO RIPIENA

De-boned roasted duck filled with mincemeat, Italian spices and wine sauce

## AGNOLLOTTI ALL'ARAGOSTA

Freshly made pasta filled with lobster in a shell fish sauce

## RUMP STEAK DIANA

Succulent aged rump steak served with Diana sauce and seasonal vegetables

## POLLO CACIOCAVALLO E CRUDO DI PARMA ALLA SALVIA

Chicken breast wrapped in Parma ham and caciocavallo cheese served with a sage sauce and seasonal vegetables

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## IL NOSTRO TIRAMISU

## CHRISTMAS PUDDING

## PANNA COTTA AL LIMONE

## CHEESE CAKE AI FRUTTI ROSSI

Sunday to Thursday **£21.95** per person

\*Friday and Saturday **£25.95** per person

\*Includes D.J. and Dancing

# Booking Form

Date of Function .....

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Name of Party .....

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Number of Adults Booked .....

Address .....

.....

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Postcode .....

Daytime Telephone .....

Evening Telephone .....

I enclose a cheque made payable to Rosato Limited  
(£10.00 deposit per person)

Please debit my Credit Card

for the sum of £ .....

Card Holder Name .....

Card Number .....

Expiry Date .....

Card Type .....

Please telephone the restaurant to check availability and make a provisional booking. Complete the booking form and return to the restaurant with a deposit of £10 per person. Bookings are only treated as being confirmed when the non-refundable deposit of £10 per person has been paid. Provisional bookings will be held for no longer than 10 days.

