

CELEBRATE

at **Modo**

STARTERS

ROAST PARSNIP SOUP 🌱 ✓

honey & thyme drizzle, olive oil croutons

BRIE & FIG CROSTINI 🌱

fresh bread topped with brie and toasted with sticky fig jam & toasted walnuts

CHICKEN LIVER PATE 🌱

chicken liver pate with sourdough toast & balsamic poached onions

INSALATA DI GAMBERI 🌱

king prawns in a bloody mary dressing with a salad of little gem & celery

MOZZARELLA FRITTI

crispy fried mozzarella, rocket leaves & arrabiatta sauce with grana padano

ON THE SIDE

GARLIC SOURDOUGH 🌱 ✓ £4
add mozzarella £1.00

ROCKET SALAD 🌱 ✓ £4
parmesan, lemon & balsamic

FRIES 🌱 ✓ £4
add parmesan & rosemary £1.00

TENDERSTEM BROCCOLI 🌱 ✓ £4
chargrilled with garlic oil

PIGS IN BLANKETS £5
roasted with maple syrup

MAINS

TURKEY BALLOTINE

stuffed breast rolled in streaky bacon, crispy turkey leg bon bon, pressed potato & thyme pavé, parsnip puree, honey roast carrot, cranberry jelly & turkey jus

FLAT IRON STEAK 225G £4 supp 🌱

a tender cut from the shoulder, chargrilled to your liking served with roast tomato & fries with your choice of sauce;

— cracked black pepper & cream

— red wine jus

— wild mushroom, garlic & cream

— Drambuie cream

— add garlic butter king prawns £8.00

POLLO ARROSTO 🌱

pan roasted chicken breast with mashed potatoes, fries or rice & your choice of sauce;

— cracked black pepper & cream

— wild mushroom, garlic & cream

GRILLED BRANZINO 🌱

grilled seabass fillets with a garlic & chilli butter sauce served with rice or mashed potatoes

MARGHERITA OR SALAME PIZZA 🌱 ✓

PENNE POMODORO 🌱 ✓

— make it Arrabiatta by adding fresh chillies

DESSERTS

TIRAMISU

coffee & liqueur soaked biscuits with layers of marcapone-zabaione cream

FROMAGGI £2.00 supp

today's selection of cheeses with sourdough crispbread, fig chutney & warm honey

MO-DOUGHS ✓

our signature fried dough sticks with your choice of dipping sauce;

milk chocolate — caramel — bueno — pistachio

AFFOGATO 🌱

A scoop of vanilla bean gelato with a shot of espresso

add a liqueur for £2.50

NO ROOM FOR DESSERT? OPT FOR ONE OF OUR FESTIVE COCKTAILS AS YOUR 3RD COURSE

2 COURSES - £24

3 COURSES - £29

AVAILABLE

1ST - 24TH DECEMBER

✓ — vegan/dairy free adaptable

🌱 — gluten free adaptable - pasta/pizza +£1

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES

G R E A T F O O D , G R E A T C O M P A N Y .