SAN
PIETRO
HOTEL · RISTORANTE

This Christmas Eve

La Vigilia

CHRISTMAS EVE

THURSDAY, DECEMBER 24TH, 2026

A special Christmas Eve menu and a true sense of occasion,
the Sicilian way to begin Christmas.

Our Christmas cocktail **Natale Frizzante** on arrival · our finest prosecco with Grand Marnier and cranberry

STARTERS

White onion and parmesan soup, truffled mushrooms, truffle cheese toastie (v)

Spiedina di maiale (crispy belly pork), roast apple, whipped ricotta, sesame, Sicilian honey

Roast red king prawns in garlic and chilli, Nduja, burrata, spring onions, preserved pomodorini, toasted focaccia (+3)

Baked carbon crusted goats cheese, roast beetroots, pomegranate, candied walnuts, bread tuille

Paccheri pasta, fresh crab, roast tomatoes, chilli, brown crab espuma

Lasagne rotunda – modern take on a traditional lasagne

MAIN COURSES

Breast of cornfed chicken, tomato, mascarpone and Nduja cream sauce, crispy pancetta, potato pave, charred broccoli

Roast breast of Yorkshire duck glazed with Sicilian orange blossom honey, braised Villabese lentils with duck leg, carrot and orange, roast carrot, mandarin and duck jus, torched mandarin, winter chard

Fillet of sea bass with roast king prawns, sea vegetables, lemon and parsley potato croquettes, caviar and prosecco cream

35-day salt aged fillet steak 'al Pepe Nero', balsamic roast onions, wilted spinach, Italian roast potatoes (+10)

Handmade chestnut tagliatelle, roast mushrooms, truffle and parsley, roast pheasant breast, stracciatella, truffle oil, grated parmesan (can be amended for vegetarians)

Traditional Sicilian aubergine parmigiana, sun-dried tomato, parmesan puree, pasta crisp – Piero's mamma's recipe (v)

DESSERT

Chocolate pyramid, amaretti biscotti, Vin Santo ice cream, black cherry compote (+3)

Sicilian lemonade parfait, Greek yoghurt, honey

Monte Bianco – salted caramel, meringue, toffee apple, almond snow, green apple sorbet

Rum baba, ricotta cream, blood orange and pistachio

Coppa Natale – Christmas pudding ice cream, mandarin and prosecco sorbet, hazelnuts, caramelised clementine, eggnog cream, panettone crisp

Trio of seasonal cheese, house made panforte, celery, grapes, crackers

Add a **cheese course** for the table to share +8pp

59.00 PER PERSON

Alcohol-free alternatives available. All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance.
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.