

Christmas Menu

2 courses - 18.50 per person

3 courses - 23.50 per person

available 1st - 30th December excluding Christmas Eve

New Year's Eve Day

Open all day from 11.30 am.

Our usual menu served until 6.00pm

New Year's Eve Menu

Set Menu £75 per person

Full payment required on booking

One sitting, arrive between 8 pm - 9 pm,

Bagpipes at 8.30pm, Live entertainment, Bookings required

Table reservations are for the whole evening, Open to celebrate until 2 am

The logo for Mojito, featuring the word "mojito" in a teal, lowercase, sans-serif font. A small yellow and green lime wedge is positioned above the letter 'o'.

Enjoy a Christmas cocktail, great atmosphere and fantastic entertainment all in one place.

Tapas menu available everyday.

Portofino and Mojito are open all day every day till late.

We only close on Christmas Day

The logo for Zest, featuring the word "zest" in a white, lowercase, sans-serif font. The letter 'z' is stylized with a blue and white striped pattern. Above the word "zest" is a small blue square containing the word "GASTRONOMIA" in white, uppercase, sans-serif font.

New Year's Eve Party

Welcome drink & canapés

3 course meal with choices

Own table all night

Music & dancing till the early hours

Tickets £50 - available to purchase from Zest contact on 01253 735253

for bookings please contact Portofino

Henry Street Lytham Lancashire FY8 5LE Telephone: 01253 795890 Fax: 01253 732227

Email: inportofino@hotmail.com www.portofino-zest.com



BUON NATALE

Christmas Menu 2018

HOMEMADE CREAM OF WILD MUSHROOM SOUP
with crostini, mascarpone & truffle oil

HOMEMADE CHICKEN LIVER PATE
on baby leaf salad, crostini with fresh seasonal berries compote

GOATS CHEESE & ALMOND CROQUETTES
on a bed of mixed leaf salad with passion fruit dressing

HONEYDEW, GALIA & CANTALOUPE MELON
with fresh raspberries, mint leaves

HOUSE CURED BEETROOT SALMON GRAVADLAX
horseradish creme fraiche



BREAST OF TURKEY WRAPPED IN PANCETTA WITH SAGE
chippolata sausage, roast potatoes, savoy cabbage, cranberry sauce & gravy

LEMON HERB CRUSTED COD
served with tarragon beurre blanc, medley of vegetables and baby new potatoes

ROAST RUMP OF LAMB
fresh herb gravy, creamy truffle mash & seasonal vegetables

BREAST OF FREE RANGE GOOSNARGH CHICKEN
Coq au Vin sauce, garlic crushed potatoes

TORTELLINI GIGANTI
goats cheese ravioli with tomato, red pepper, olive oil & basil



WARM APPLE AND BLACKBERRY CRUMBLE
with vanilla ice cream

CHOCOLATE BROWNIE
chocolate sauce and ice cream

New Years Eve Menu

At your table enjoy a glass of prosecco with
creamy mushroom vol u vent & king prawn & chorizo canapés

GRILLED CHAVIGNOL GOATS CHEESE
over toasted brioche, roast ramano peppers,
drizzled with modena balsamic vinegar

CRISPY PORK BELLY
with king scallops & king prawns

SEARED TUNA STEAK
with borlotti beans, French beans, red onions,
drizzled with balsamic & Tuscan olive oil

SMOKED DUCK SALAD
Sliced smoked local duck, served with mango & fruit,
drizzled with sweet passion fruit vinaigrette



FILLET OF SEABASS
over buttered new potatoes, fresh asparagus & hollandaise

MEDALLIONS OF FINEST BRITISH BEEF FILLET CHAMPANON
sauteéd wild mushrooms & jus

RISOTTO ALLO SCOGLIO
house speciality, king prawns, scallops, mussels, calamari, garlic, parsley & basil

CHICKEN PANCETTA
breast of free range chicken filled with brie & leek
wrapped in pancetta, beurre blanc & tarragon sauce



CHOCOLATE ROULADE
with winter berries & chocolate sauce

A SELECTION OF FINE CHEESES
savory biscuits & home-made chutney

SELECTION OF HOMEMADE ICE CREAMS
made with fresh fruits