

Italian Xmas Platter @ Feli's

December

Friday & Saturday evening & Sunday Lunch (Minimum of two people)

(For functions please enquire for other days)

MENU

Antipasto della Casa

Selection of Charcuterie, Mixed Crostini, pickles, Olives, Pesto dips & Cheese and Truffle fondue, artisan breads

* * *

Misto Natalizio *

Rollata di tacchino Turkey Roulade filled with apricot and chestnut stuffing pancetta wrap, pig in blanket

Arista di maiale alla rucola Roasted loin of pork flavoured with garlic, sage rosemary and rocket
Bon Bon d'Oca Goose confit and vegetable croquette

or

Misto Vegetariano *

Zucca ripiena Roasted butternut squash Barley pearls, feta and cranberry filling

Rollata di patate dolci Sweet Potato, beetroot and goat cheese roulade

Melanzane ripiene Cheddar glazed spiced aubergine, filled with ratatouille

Roasted vegetables
Rosemary Potatoes

2 Courses £29.5 add dessert £36.5pp

* * *

Dessert Platter

Panettone Tiramisu

Limoncello pannacotta, kirsch marinated berries
Parsnip and ginger sponge pudding, warm orange marmalade, ice cream

* all of the item listed will be served as part of your choice



Xmas Day Takeaway Menu

To start (no need to choose, you get all of them)

Pressed pork belly and duck confit terrine,
Apple and cinnamon relish, damson cheese
Smoked salmon and goat cheese cannelloni (GF)
Keta, Root vegetable salad, orange and vanilla dressing
Minted pea pannacotta (vegan)
Sweet pickled ribbons, balsamic caviar
Leeks and sushi Nory terrine,
compressed watermelon, feta cheese (V)
Focaccia bread



* * *

To follow

(Choose your main course)

Misto natalizio (minimum 2 people)

Rollata di tacchino, Turkey Roulade filled with apricot and chestnut stuffing pancetta wrap, pig in blanket
Arista di maiale alla rucola, Roasted loin of pork flavoured with garlic, sage rosemary and rocket
Bon Bon d'Oca, Goose confit and vegetable croquette
Stracotto di Manzo al Chianti, Slow braised ox cheeks in wine

Monk fish and salmon ballotine (GF) (DF)

Samphire, wild mushrooms, sun dried tomato, cream and with wine sauce, potato cake

***Misto Vegetariano**

Zucca ripiena, Roasted butternut squash Barley pearls, feta and cranberry filling

Rollata di patate dolci, Sweet Potato, beetroot and goat cheese roulade

Melanzane ripiene, Cheddar glazed spiced aubergine, filled with ratatouille

Roasted root vegetables (V)

Rosemary sage and garlic potatoes (V)

Sprouts, chestnuts and cranberry (V)

* * *

PUDS (no need to choose, you get all of them)

Lemon fizz, Chilled lemon mousse, prosecco jelly, strawberries pearls

Felice's Xmas Pudding

Chocolate and mint pot

Cranachan pannacotta, Whisky, raspberry, oats & honey
Ricciarelli & Panforte

3 courses £50pp (Minimum of 2 people)

Starter £15pp

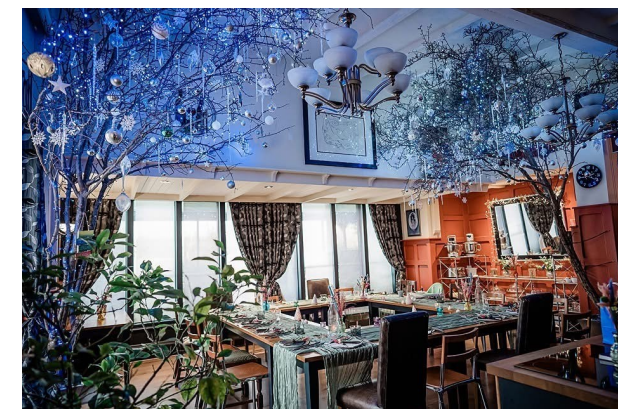
Main £27pp

Desserts £15pp

(DF) Dairy free (GF) Gluten free (V) Vegetarian

NOV/DEC/JAN

Feli's
bar & restaurant



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**Love Cooking? Subscribe to Chef Felice's
NEW COOKERY CHANNELS**

@feliskitchen





What's On at feli's

Cookery demonstration & Lunch/Dinner:

Calendar of Events:

NOVEMBER

Thursday 20th 4 November start 6.30pm

We are delighted to announce that we are now main distributors of BergHOFF UK (Kitchen Pan, Pots, Accessories and more)



Felice has been using these Pots and Pans for over 15 years in his kitchens. Excellent to cook with none or little fat. Can be used from hob to Oven. He will be demonstrating how to cook with them and enjoy some Tastings. We can now access a wide range of Tools and accessories for your

Kitchen and will make some great Gifts too.

So if you love cooking and for the right tools in the kitchen do not miss this event. Special Offers available just for you!

£10 per ticket (allowed off Purchase of BergHOFF on evening) Booking Essential

DECEMBER

ITALIAN XMAS PLATTER @ FELI'S

Our Xmas Fayre starts in December: Friday & Saturday evening & Sunday Lunch
(SEE MENU ON BACK)

2 Courses £29.50pp - 3 Courses £36.50pp

XMAS DAY TAKEAWAY

Let us make your Xmas Day easy. Available for pick up on 24th December, full re-heating instruction will be

"Pasta & Risotto"

Saturday 15th November, 7.00pm

Fresh pasta, coloured pasta, pasta shapes, filled pasta, simple sauce....
and that elusive perfect risotto

2 Course Dinner and Demo £36.50pp

"Getting ready for Xmas"

Saturday 29th November 11.30am

Felice will show you a few little "cheats" to make your Christmas preparation stress free

2 Course Lunch and Demo £32.50pp

Full Recipe pack of the dishes prepared on day will be sent to you via email



Looking for a GIFT?

Why not buy one of our GIFT VOUCHERS.
Or why not buy one of our Cookery Classes

Book online www.felisrestaurant.com/shop
or contact us on 01905 840647

Cookery Classes Dates:

Our hands on courses are fun and relaxed. The classes are aimed to everyone; the ones passionate about cooking, the one that just enjoy eating and for the ones keen to learn techniques and new ways of cooking. Whether an amateur looking to improve your skills or a professional looking for inspiration, our classes will not disappoint you. To make sure that you have Felice's full attention places on each course are kept to a maximum of six guests

WATCH OUT FOR OUR NEW DATES IN 2026

COOKERY CLASSES GIFT VOUCHERS AVAILABLE—
please enquire

Private cookery classes

Fancy your own private cookery course? They can be arranged subject to availability and can be themed to suit your requirements. From £450

Corporate events and private party with a difference?

Try out our "Hell's Kitchen" challenge. Your party will be divided into groups. Felice will demonstrate a variety of dishes... then to win the battle you will need to work together within your own group, have good memory and organisation skills; someone will need to lead if you want to beat the clock. You will need to reproduce as many dishes as possible within the allocated time. A relaxed dinner after will follow Judgement time!!!

