

Royal Hotel Carlton

B O L O G N A



Christmas Eve Dinner at the Royal Hotel Carlton

Tuesday, December 24th 2024

A culinary adventure on a magical Christmas night

To start
bubbles and our Chef's amuse-bouche

Starter

Seared octopus
lemon potatoes cream , mashed cabbage and peanuts

Main course

Cuttlefish ink risotto
purple prawn tartare, beetroot brunoise and chives

Second course

Seared amberjack fillet
tandoori chickpea cream and black cabbage

Dessert

Mandarin crème caramel
berries and almonds

€ 65

*per person
(water and coffee included)*

— THE —
SP**ON**
— ROYAL HOTEL CARLTON —