



Grand Hotel et Des Palmes
PALERMO

Christmas Lunch

Welcome with sparkling wine

Traditional aperitif

Thistles and battered vegetables, savoury puff pastry squares, cooked and raw canapés, barbecued octopus on lemon cream, shrimp tempura, cuttlefish ink panelle and salted ricotta flakes, 36-month Parmesan crumbs, acacia honey

Starter

Minced Mazara del Vallo prawn and its dressing

First Courses

Saffron risotto with Caciocavallo cheese mousse and black truffle
Bronze-drawn pacchero stuffed with imperial langoustine on a mousse of Millesimato sparkling wine and yellow datterino tomato cream

Main Course

New Zealand lamb scottadito cooked at low temperature on leek fondue and stewed Belgian endive

Traditional desserts

Traditional and baked cassata, panettone, pandoro, buccellati, profiteroles, nougat

Mineral water and coffee