



christmas



menu



FESTIVE
SEASON
2024



business lunch

CELEBRATE CHRISTMAS
WITH US AT DIANA

Immerse yourself in the enchanting ambiance of our spaces and captivating garden,
beautifully adorned in winter's colors and sparkling lights.

Our events team is ready to create a bespoke experience tailored to your needs,
ensuring a flawlessly memorable evening in a warm and magical setting.

The menus are bookable for events scheduled between November 26 and December 23.

FOR MORE INFORMATION AND RESERVATIONS

Events office - t. (39) 02 20582002 | events.diana@sheraton.com

TARTUFO

Potato and black truffle flan with leek fondue

Beetroot risotto with gorgonzola cheese foam

Pandoro and Panettone served with sweet sauces

Christmas treats

€ 50.00 PER PERSON, VAT INCLUDED

CASTAGNA

Turkey marbré stuffed with chestnuts,
crispy winter salad mix

Paccheri with cacio e pepe, whole wheat
breadcrumbs, and caper powder

Pandoro and Panettone served with sweet sauces

Christmas treats

€ 50.00 PER PERSON, VAT INCLUDED

THE MENUS INCLUDE

Fumaio & Col di Sasso Castello Banfi wines

Mineral water | A glass of prosecco for your toast | Coffee

MORATO

Fresh maccheroncini pasta with asparagus cream and toasted almonds

Zucchini timbale with provola cheese, tomato, and basil on a purple potato cream

Pandoro and Panettone served with sweet sauces
Christmas treats

€ 55.00 PER PERSON, VAT INCLUDED

MONTAGNA

Traditional cappelletti with raw ham in a mushroom velouté

Guinea fowl breast with Vermouth, sautéed artichokes with thyme, and candied lemon

Pandoro and Panettone served with sweet sauces
Christmas treats

€ 60.00 PER PERSON, VAT INCLUDED

THE MENUS INCLUDE

Fumaio & Col di Sasso Castello Banfi wines
Mineral water | A glass of prosecco for your toast | Coffee

In case of allergies or food intolerances, please feel free to ask if our dishes contain potentially allergenic ingredients. We will be happy to provide you with a list of all possible allergens they may contain.