



christmas



menu



FESTIVE
SEASON
2024



cocktails

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

AGRIFOGLIO

Smoked salmon, mini corn, and salted butter

Squid and octopus with couscous tabbouleh

Corn batter shrimp tempura

Gorgonzola mousse with walnuts and mascarpone

English-style roast beef with horseradish sauce

MAIN COURSE

Braised ravioloni with butter and thyme

Herbs and Franciacorta risotto

DESSERT

Pandoro and Panettone served with sweet sauces

€ 68.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of Prosecco and a non-alcoholic cocktail served upon arrival
Fumaio & Col di Sasso Castello Banfi wines | Mineral water | 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.

DONO

Tuna mousse with pink pepper and whole grain toast bread

Mini savory walnut short crust macaron with Roquefort cheese cream

Smoked goose breast, pancake and Mantovana mustard

Shrimp salad, fennel and Taggiasca olives

Gratin polenta with Raspadura Lodigiana cheese

Sardinian artichokes tempura

MAIN COURSE

Castelmagno cheese risotto with Barbera reduction

Raviolini del Plin with butter and black truffle

DESSERT

Amaretto tiramisu

Pandoro and Panettone served with sweet sauces

€ 75.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of Prosecco and a non-alcoholic cocktail served upon arrival
Fumaio & Col di Sasso Castello Banfi wines | Mineral water | Coffee

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DESSERT OF YOUR CHOICE

€ 7.00 PER PERSON
IN ADDITION TO MENUS PRICES

Sichuan pepper-marinated pineapple carpaccio with
lemon mousse

Chocolate mousse with pistachio crumble

Tiramisu with mascarpone cream and gianduja

Semolina short crust with berries, vanilla cream, and
rhubarb

CHEERS!

HAVE A TOAST CHOOSING FROM THE LABELS
AVAILABLE IN OUR WINE CELLAR

EL MOS Glera Frizzante Organic, Cantina Urbana, Milano	€ 40.00
Prosecco Belstar Bisol	€ 50.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Brut	€ 90.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Non Dosato	€ 95.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Rosè	€ 95.00
Moët & Chandon Brut Réserve Impérial	€ 115.00
Ruinart Blanc de Blancs	€ 200.00
Taittinger Brut Réserve	€ 240.00