



christmas



menu



FESTIVE
SEASON
2024



served dinner

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

BIANCO

Potato and black truffle flan with leek fondue

Risotto with Castelmagno and Barbera wine reduction

Mascarpone cream with pineapple jelly and short crust biscuit

Bites of Panettone and Pandoro
Christmas treats

€ 69.00 PER PERSON, VAT INCLUDED

VISCHIO

Traditional cappelletti with raw ham in mushroom velouté

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

Warm Meneghina cake with orange scented custard

Bites of Panettone and Pandoro
Bourbon vanilla and Ecuador cocoa sauce
Christmas treats

€ 76.00 PER PERSON, VAT INCLUDED

THE MENUS INCLUDE

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.

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