

CHRISTMAS DAY MENU BOOKING FORM

Name:

Contact Tel:

Email:

No of Diners:

Date and time of reservation:

Amount of deposit enclosed (£10 per head non-refundable)

Please indicate the number of each below:

Insalata di Caprino:

Chicken Liver Pate:

Vegetale Arrosto

Smoked Salmon Cocktail:

Prosciutto e Melone:

*

Roast Turkey with all the trimmings:

Quorn Christmas Dinner:

Pollo alla Romana:

Bistecca al Pepe Verde:

Filleti di Spigola:

Aubergine Parmigiana

*

Christmas Pudding:

Cheese Cake:

Profiteroles:

Tiramisu:

CHRISTMAS PARTY MENU BOOKING FORM

Name:

Contact Tel:

Email:

No of Diners:

Date and time of reservation:

Amount of deposit enclosed (£10 per head non-refundable)

Please indicate the number of each below:

Minestrone Soup:

Mozzarella in Carozza Milanese:

Fresh Melon:

Chicken Liver Pate:

*

Roast Turkey:

Pollo alla Crema:

Salmon with a Pesto Sauce:

Spinach and Ricotta Cannelloni:

Lamb Steak:

*

Christmas Pudding:

Tiramisu:

Cheese Cake:

Chocolate profiteroles:

BUON NATALE 2017



**MERRY CHRISTMAS
FROM ALL AT
DA TONINO**

CHRISTMAS PARTY MENU

MINISTRONE SOUP

Homemade minestrone soup

MOZZARELLA IN CARROZZA MILANESE

Deep fried breaded mozzarella with tomato sauce

FUNGI ALLA CREMA

Creamy garlic mushrooms

MELONE FRESCO

Fresh seasonal melon

PATE DI FEGATO

Homemade chicken liver pate

*

TACHINO ARROSTO TRADIZIONALE

Traditional roast turkey with all the trimmings

POLLO ALLA CREMA

Chicken breast cooked in a rich creamy sauce with mushrooms

SALMONE AL PESTO

Salmon fillet with parmesan crust on a pesto sauce

VEGETARIAN CANNELLONI

Spinach and ricotta cannelloni

BISTECCA DI AGNELLO

Lamb steak with mint and cranberry sauce

ALL SERVED WITH FRESH SEASONAL VEGETABLES

*

XMAS PUDDING AND BRANDY SAUCE

HOMEMADE TIRAMISU

FRUITS OF THE FOREST CHEESECAKE

CHOCOLATE PROFITTEROLES

*

COFFEE AND MINTS

*

£22.50

CHRISTMAS DAY MENU

APERITIVO DELLA CASA

A glass of prosecco to whet your appetite

*

INSALATA DI CAPRINO

Goats cheese wrapped in Parma ham on a bed of salad leaves served with mango chutney

PATE DI FEGATO

Homemade chicken liver pate served with caramelised onion compote

VEGETALE ARROSTO

Mediterranean roasted vegetables with pesto dressing

SMOKED SALMON COCKTAIL

Freshwater prawns in a mare rose sauce wrapped in Scottish smoked salmon

PROSCUITTO MELONE

Parma ham served with fresh melon

*

HOMEMADE LEEK AND POTATO SOUP

*

TACCHINO ARROSTO TRADIZIONALE

Traditional roast turkey with all the trimmings

(Quorn option available)

POLLO ALLA ROMANA

Chicken breast topped with ham mozzarella and fresh sage in a white wine sauce

BISTECCA AL PEPE VERDE

Sirloin steak served with a creamy green peppercorn sauce

FILLETI DI SPIGOLA

Pan fried seabass served on a bed of roast vegetables and hollandaise sauce

AUBERGINE PARMIGIANA

Layered aubergine parmesan cheese and tomato baked in the oven

ALL SERVED WITH FRESH SEASONAL VEGETABLES

*

XMAS PUDDING AND BRANDY SAUCE

HOME MADE TIRAMISU

CHOCOLATE PROFITTEROLES

FRUITSOFTHE FOREST CHEESECAKE

*

COFFE AND MINTS

*

£59.50

(Children under 11 Yrs £27.50)

