

**PARTIES OF 8 OR MORE DINING MUST SELECT FROM THIS CHRISTMAS MENU. THIS BOOKING FORM IS FOR CHRISTMAS FAYRE MENU ONLY NOT FOR THE A'LA CARTE MENU**

Christmas and new year are very special times to celebrate with your friends and so to avoid disappointment make your reservations now. Please complete the booking form below and hand to the Manager together with your deposit.

Name

Address

Tel No  No. of people

Date  /  /  Time

Deposit £10.00 X  = £



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**SIGNED CONFIRMATION REQUIRED ON BOOKING**

A deposit of £10.00 per head is required with this booking form. (N.B. This cannot be refunded if you cancel your booking less than one week before the planned date. This also applies to members of parties not attending).

**BOOKING NO.**

**PLEASE KEEP THIS RECEIPT SAFELY AS IT IS CONFIRMATION OF YOUR BOOKING AND MUST BE PRESENTED WHEN PAYING YOUR BILL SO THAT THE CORRECT DEPOSIT CAN BE DEDUCTED**

Tel No  No. of people

Date  /  /  Time

Deposit

Manager

Date



**BUON NATALE**

*San*  
**CARLO**

ST JAMES'S

**Christmas Menu**

**2021**

# CHRISTMAS FAYRE LUNCH & DINNER

## GAMBERONI LUCIANA

Prawns with garlic, chilli and tomato sauce with a touch of cream

## RAVIOLI CON LOBSTER

Fresh handmade pasta filled with lobster served in a pink sauce

## MOZZARELLA IN CARROZZA

Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce

## SALMONE AFFUMICATO

Scottish smoked salmon served with chopped shallots & lemon

## TUSCAN PATÉ

Chicken liver paté with Italian brandy, served with toast & chutney

## BURRATA CON PROSCIUTTO E TARTUFO

(A special mozzarella) with Parma ham & marinated black truffle

## ZUPPA DI ARAGOSTA

Mediterranean lobster soup

## SUPREMA DI POLLO PRINCIPESSA

Pan fried breast of chicken with a white wine, mushroom & cream sauce, garnished with asparagus

## TACCHINO CON RIPENO DI CASTAGNE

Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian gravy

## RAVIOLI TARTUFO

Handmade ravioli filled with pecorino cheese & truffle with a cream, parmesan & truffle sauce, topped with fresh black truffle

## SEABASS SIGNOR SASSI

Pan fried seabass fillets in white wine and garlic, with seasonal winter mushrooms

## SALMONE PEPE E GAMBERETTI

Fillet of salmon and Norwegian prawns cooked in a pink peppercorn sauce, with a touch of brandy

## MEDAGLIONE AL PEPE

 (£3 Supplement per person per fillet)

Fillet of beef medallions pan fried in a green peppercorn sauce

## MELANZANE ALLA PARMIGIANA

Layers of finely sliced aubergines with fresh tomato sauce, buffalo mozzarella cheese with fresh basil served on a bed of rocket salad topped with parmesan cheese

Selection of seasonal vegetables & rosemary potatoes

## CHRISTMAS PUDDING

### PANETTONE

With limoncello & homemade vanilla icecream

### FERRERO ROCHER CAKE

### TIRAMISU

The Italian classic made with savoiardi biscuits soaked in Marsala wine, coffee & mascarpone cheese

### PANNACOTTA

Traditional Italian dessert made from fresh cream, served with winterberries

### COFFEE

**£39.95**

**San**  
**CARLO**  
ST JAMES'S

PLEASE CALL TO RESERVE

San Carlo,  
Regent Street, St James's

020 7930 5933

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If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.

A cover charge of £2 and an optional charge of 12.5% will be added to your bill

