



A decorative red ribbon graphic that starts at the top left, loops around the 'GIFT VOUCHERS' box, and then flows down the right side of the page.

GIFT VOUCHERS

Speak to the team to purchase today or scan the QR code and give the gift of San Carlo.



Fumo

BUON NATALE

CHRISTMAS MENU 2025

Celebrate at Fumo this festive period. Renowned for our fresh produce sourced from the best producers in Italy & the UK, our festive menus showcase some of our best plates.

This year is our most luxurious menu to date including black winter truffle & burrata. As usual, you will be guaranteed the famous Fumo atmosphere & flamboyant service. Whether it's for an office party or family get together, Fumo is the only place to be this Christmas.

AVAILABLE FROM
NOVEMBER 13TH

CHRISTMAS FAYRE MENU

GAMBERONI LUCIANA GFO

king prawns with garlic, chilli, tomato,
a touch of cream & toasted Altamura bread

MOZZARELLA IN CARROZZA

popular in Southern Italy, fried mozzarella in
bread with a basil & tomato sauce

BRUSCHETTA ROMANA VE

toasted Altamura bread with chopped
Sicilian Pachino tomatoes, garlic & olive oil

CROSTONE FUNGHI & TARTUFO

toasted Altamura bread with garlic mushrooms,
Italian black truffle & Grana Padano shavings

TUSCAN PÂTÉ

chicken liver pâté with Italian brandy,
served with toasted Altamura bread & fig chutney

BURRATA E POMODORO GF

burrata from Corato in Puglia served with
marinated beef tomato carpaccio & fresh basil

ZUPPA DI ARAGOSTA

Mediterranean lobster soup

BRANZINO GF

pan-fried fillet of sea bass with a lime sauce

TACCHINO CON RIPIENO DI CASTAGNE

turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus

MEDAGLIONI AL PEPE GF

(£4.50 Supplement per person per fillet)
fillet of beef medallions pan-fried in a green peppercorn sauce

SUPREMA DI POLLO PRINCIPESSA

pan-fried chicken breast with white wine,
mushrooms & cream, with green asparagus

CAULIFLOWER ARROSTO VE

roasted cauliflower with broad bean cream & toasted hazelnuts

SALMONE PROSECCO E GAMBERETTI

pan-fried salmon cooked with
baby prawns & Prosecco sauce

TAGLIATELLE PORCINI

chestnut tagliatelle, porcini mushrooms,
Italian black truffle & Grana Padano shavings

RAVIOLI SPINACI

spinach & ricotta ravioli with Pachino tomatoes

SELECTION OF SEASONAL VEGETABLES
& ROSEMARY POTATOES

PANETTONE BREAD & BUTTER PUDDING

with limoncello & homemade vanilla ice cream

FERRERO ROCHER CAKE

TIRAMISU

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

PANNA COTTA GF

traditional Italian dessert served with winter berries

WITH TEA OR COFFEE
(VEGAN DESSERT OPTIONS AVAILABLE)

£48.50

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NOVEMBER 13TH





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NEW YEAR'S EVE

ENTERTAINMENT AT
SELECTED RESTAURANTS

À LA CARTE MENU AVAILABLE

BOOK NOW



JOIN US THIS CHRISTMAS

EMAIL CHRISTMAS@SANCARLO.CO.UK



VE = Vegan (Altamura bread may contain traces of milk)

GFO = Gluten Free Option Available

GF = Gluten Free

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.

