

CHRISTMAS FAYRE LUNCH & DINNER

Gamberoni Luciana 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

Crostone Funghi & Tartufo toasted Altamura bread with mushrooms, garlic, truffle & Grana Padano shavings

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

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

> Vellutata di Lenticchie slow cooked lentils & vegetable soup

Branzino 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 (£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 asparagu

Salmone Prosecco e Gamberetti pan-fried salmon cooked with Norwegian prawns & Prosecco sauce

> Risotto ai Porcini Carnaroli rice with porcini mushrooms, cream, white wine & fresh black truffle

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 traditional Italian dessert served with winter berries

Served with Tea or Coffee

£46.95

CHRISTMAS DAY Festive Lunch

Avocado Bernardo avocado with lobster, scampi & prawns with Marie Rose sauce

> Crostone Funghi & Tartufo toasted Altamura bread with mushrooms, garlic, truffle & Grana Padano shavings

Carpaccio di Manzo very thinly sliced fillet of beef with mustard dressing, Grana Padano cheese & rocket salad

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

> Zuppa di Aragosta Mediterranean lobster soup

Melanzane alla Parmigiana a classic Sicilian dish, layers of aubergine, Grana Padano & tomato baked in the oven

Champagne Sorbet

Tournedo Rossini classic fillet of beef cooked in Madeira wine sauce topped with chicken liver pâté & fresh truffle

Tacchino con Ripieno di Castagne turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian jus

Scaloppine Signor Sassi veal cooked in cream, brandy, mustard seeds & mushrooms

Sogliola pan-fried lemon sole served in a white wine & girolles mushroom sauce

> Salmone Prosecco e Gamberetti pan-fried salmon cooked with Norwegian prawns & Prosecco sauce

Tagliolini con Aragosta special egg pasta from Venice cooked with lobster, brandy, cream & a hint of tomato

Ravioli Tartufo handmade ravioli filled with pecorino cheese & truffle, with a cream, Grana Padano & truffle sauce, topped with truffle

Selection of seasonal vegetables & rosemary potatoes

Panettone Bread & Butter Pudding with limoncello & homemade vanilla ice cream

> Torta Pistacchio Sicilian pistachio cake

Meringata alle Fragole our amazing meringue cake with Strawberries

Pere Al Chianti chianti poached pears with hazelnut ice cream

Served with Tea or Coffee & Petits Fours

£89.95

(children under 12 half price) Vegan / Vegetarian options are available A discretionary service charge will be added to your bill

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.

SAN CARLO

BUON NATALE

CHRISTMAS MENU 2024

Celebrate at San Carlo this festive period.

Renowned for our fresh produce sourced from the best producers in Italy and the UK, our festive menus showcase some of our best plates.

This year is our most luxurious menu to date including black winter truffle and burrata. As usual, you will be guaranteed the famous San Carlo atmosphere and flamboyant service.

Whether it's for an office party or family get together, San Carlo is the only place to be this Christmas.

NEW YEAR'S EVE ENTERTAINMENT AT SELECTED RESTAURANTS

À LA CARTE MENU AVAILABLE

BOOK NOW

JOIN US THIS CHRISTMAS

EMAIL CHRISTMAS@SANCARLO.CO.UK



GIFT VOUCHERS

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

