

Rustico Christmas Evening Party

MENU

2 COURSES £22.45

3 COURSES £26.25

STARTERS

FUNGHI ALL AGLIO (V)

SAUTÉED MUSHROOMS IN A CREAMY GARLIC SAUCE

MOZZARELLA IN CARROZZA (V)

DEEP FRIED MOZZARELLA CHEESE SERVED WITH TOMATO SAUCE

PATE

CHICKEN LIVER PATE SERVED WITH TOAST AND CRANBERRY SAUCE

PRAWN COCKTAIL

FRESH NORTH BAY PRAWNS SERVED ON A BED OF SALAD WITH MARIE ROSE SAUCE

GAMBERONI AL AGLIO/DIAVOLA

BUTTERFLY KING PRAWNS IN GARLIC, WHITE WINE AND LEMON SAUCE/OR A CHILLI TOMATO SAUCE

FORMAGGIO ALLE CIELIGE (V)

DEEP FRIED BRIE SERVED WITH A CHERRY SAUCE

MAINS

ANY PIZZA /PASTA /LASAGNA/RISOTTO FROM THE MAIN MENU, VEGETARIAN OPTION INCLUDED

TACCHINO ARROSTO

TRADITIONAL ROAST TURKEY SERVED WITH ALL THE TRIMMINGS

BISTECCA

GRILLED SIRLOIN STEAK WITH A CHOICE OF PEPE OR DIANA

SALMON RIVIERA

PAN-FRIED SALMON FILLET WITH PRAWNS IN A LOBSTER SAUCE

SPIGOLA

PAN-FRIED SEA BASS FILLET IN A LEMON SAUCE

POLLO

PAN-FRIED CHICKEN BREAST WITH A CHOICE OF CREMA/DIANA OR PEPE SAUCE

MUSHROOM STROGANOFF (V)

MUSHROOMS WITH CREAM, PEPPER SAUCE AND TARRAGON

VITELLO

ESCALOPE OF VEAL WITH A CHOICE OF CREMA OR PIZZAIOLA SAUCE

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

TRADITIONAL TIRAMISU

CHOCOLATE FUDGE CAKE

CHEESECAKE

TORTA DELLA NONNA

ALL MAINS WILL BE SERVED WITH SEASONAL VEGETABLES

EVENING MENU WILL BE SERVED FROM 16.00 UNTIL 21.30

£10 PER HEAD DEPOSIT REQUIRED ON BOOKING (6 PEOPLE OR MORE) (NON-REFUNDABLE)

CHRISTMAS EVENING PARTY MENU WILL BE AVAILABLE UNTIL DECEMBER 29TH 2024,
EXCLUDING 25TH DECEMBER 2024