

# Christmas Menu 2026

A Tavola Pizzeria Restaurant

Available 23rd November – 27th December

Two Course - £37 pp

Three Course - £47 pp

or choose any pizza from menu

Two Course - £35 pp

Three Course - £45 pp

## Starters

### *Soup Of The Day (V, VG)*

Butternut squash and ginger served with crusty bread

### *Duck Salad*

Smoked duck breast with orange segments, butter beans and mixed leaves, finished with a balsamic reduction

### *Gamberoni a L'aglio*

Pan-fried king prawns in a garlic, chilli, parsley, white wine and butter sauce, served with crusty bread

### *Porcini con Polenta (V)*

Grilled polenta with a creamy four-cheese sauce and porcini mushrooms

### *Arancini al Tartufo (V)*

Truffle rice arancini served with a creamy truffle sauce

### *Calamari Ripieni*

Squid tubes stuffed with herbed breadcrumbs, garlic and parmesan cheese braised in white wine and tomato sauce served with crusty bread

## Mains

### *Arrosto di Tacchino*

Roast turkey with honey-roasted carrots and parsnips, roast potatoes, pigs in blankets, sprout tops, Yorkshire pudding, sausage meat stuffing and rich gravy

### *Osso Buco*

Braised veal shank served with Saffron risotto and a rich veal broth

### *Monkfish*

Wrapped in pancetta served with lentils, salsa verde and blushed cherry tomatoes

### *Any Pizza from the Menu*

### *Risotto ai Porcini (V, GF)*

Arborio rice with porcini mushrooms, garlic, parsley, white wine and Parmesan cheese

### *Roasted Butternut (V, VG)*

Roasted butternut squash purée, crispy kale, crumbled goat cheese, pumpkin seeds and roasted butternut cubes

### *Lemon & Ricotta Ravioli*

Ravioli stuffed with ricotta and lemon, served in a light saffron broth with black tiger king prawns, clams and peas

## Desserts

### *Tiramisu (A)*

A layered Italian dessert made with coffee, Savoiardi, mascarpone, and cocoa

### *Chocolate Brownie (GF)*

Served with vanilla ice cream

### *Christmas Pudding (A)*

Served with brandy crème

### *Panettone*

served with rich chocolate sauce

### *Profiteroles*

Light pastry filled with cream and topped with chocolate sauce

*To finish, a complimentary warm spiced fruit mince pie*

Advance bookings only - pre-order required 7 days before your visit.

A £10.00 per person deposit is required to confirm your booking.

V-vegetarian, VG-vegan, GF-gluten free, A-contains alcohol

Allergen information available on request

# CHRISTMAS PRE-ORDER FORM 2026

**Booking Name:**

**Date of Booking:**

**Time:**

**Number of Guests:**

**Contact Name:****Telephone:**

**Email:**

## GUEST MENU SELECTIONS

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