

BOOK YOUR  
*Christmas Party*

WITH  
**VENEZIA**

TODAY AND GIVE IT THAT SPECIAL

*Italian Touch*

Christmas party menu-£29.90 per person (December month only, excludes Christmas Day and New Year's Eve)  
Free dropping service for parties of 10 or more to one location (within 8 miles radius must book in advance).

GLASS OF PROSECCO ON ARRIVAL

*Starters*

**FORMAGGIO CAPRINO (V)**

Deep fried goat cheese with egg, flour, cream and breadcrumbs topped with caramelised onion

**FUNGHI PIEMONTESE (V)**

Sautéed mushrooms cooked with garlic, onions, white wine and parsley  
in a light creamy sauce served in filo pastry

**POLPETTE DALLA CASA**

Homemade meatballs cooked in a tomato sauce topped with  
mozzarella cheese served with our toasted homemade Italian bread

**BEEF CARPACCIO**

Beef carpaccio with rocket salad, grana Padano cheese and English mustard

**CALAMARI FRITTI**

Deep fried floured calamari served with tartare sauce

*Mains*

**RISOTTO VEGETARIANA (V) (DF)**

Italian rice with courgette, garlic, extra virgin olive oil and mint

**RAVIOLI CRAB**

Fresh raviolis filled with crab meat served in a sea food sauce with, clams, garlic,  
white wine, butter, flour, broccoli, and fresh chillies

**POLLO PRINCIPESSA**

Breast of chicken with mushrooms, white wine, cream, onion and garlic garnished with asparagus;  
Fresh seasonal vegetables and sautéed potatoes

**MEDAGLIONE ALLA CREMA DI TARTUFO**

Fillet of beef medallions wrapped in Parma ham in a creamy truffle sauce  
topped with rocket and parmesan shavings; Sautéed potatoes

**BRANZINO ALLA GRIGLIA**

Oven cooked fillets of sea bass served with lobster sauce; Fresh seasonal vegetables and sautéed potatoes

*Desserts*

**CHRISTMAS PUDDING**

Italian Panettone served with Chantilly cream and brandy sauce

**TIRAMISU**

Classic home made with Savoiardi biscuits soaked in Marsala wine and coffee,  
layered with a rich Mascarpone cheese

**CHOCOLATE FONDANT**

Made with rich chocolate has a liquid centre and served with vanilla ice cream

**CHEESECAKE**

An authentic and delicious Italian baked cheesecake made with a perfect blend of the finest  
Italian Mascarpone and cream cheese. It has a soft, yet crunchy 'biscotti' base below and  
a delicate fruit coulis above, encasing wild Italian fruits of the forest

# Christmas Day Lunch

5 courses £54.90 per person/Children under 12 half price

## Starters

### ZUPPA DI PORCINI (V)

Porcini mushrooms, cream, white wine, onion and garlic

### FORMAGGIO CAPRINO (V)

Deep fried goat cheese with egg, flour, cream and breadcrumbs topped with caramelised onion

### PRAWN COCKTAIL (DF)

Prawn cocktail sauce (mayonnaise, ketchup, tabasco sauce, Worchester sauce, sweet paprika and brandy) and lettuce

### SCALLOPS GRATIN

Gratinated fresh king scallops with white wine, garlic, onions, parmesan cheese and creamy sauce

### ANTIPASTO VENEZIA

A selection of dry cured Italian meats served in a traditional way

### BEEF CARPACCIO

Beef carpaccio with rocket salad, grana Padano cheese and English mustard

## CHAMPAGNE SORBET

## Mains

### RISSOTO DELL BOSCO (V)

Arborio rice, porcini mushrooms, vegetable stock, brandy, onion and garlic

### TACCHINO CON RIPIENO DI CASTAGNE

Hand rolled Turkey escallop with chestnut stuffing, sausage pork and pancetta served with Italian gravy; Seasonal vegetables and sautéed potatoes

### 8oz FILLET STEAK (30 days matured) (DF)

From the long fillet the most tender cooked to your liking with Rossini sauce (Crouton base, Madeira sauce with red and Marsala wine, pate and jus); Mediterranean salad and sautéed potatoes

### HALIBUT

Fillet of wild halibut served with lemon sauce on a bed of fresh seasonal vegetables and sautéed potatoes

### LOBSTER TAGLIATELLE

Tagliatelle pasta with half lobster, garlic, onion, brandy, tomato sauce and cream

## Desserts

### CHRISTMAS PUDDING

Italian Panettone served with Chantilly cream and brandy sauce

### FULL DESSERTS MENU AVAILABLE

### COFFEE & PETIT FOURS

A £10 per person deposit is required to secure your reservation and parties of 6 or more must pre-order their food at least one week before Christmas day.

# NEW YEARS EVE

CELEBRATE NEW YEAR'S EVE IN STYLE WITH VENEZIA ITALIAN.  
WE WILL BE SERVING OUR CLASSIC À LA CARTE MENU ON THE NIGHT.