

**CHRISTMAS
LUNCH**

2 Courses £15.50 3 Courses £19.50

Minestrone Casalingo
Italian Style Homemade Soup

Cocktail Di Gamberetti
Norwegian prawns on a bed of lettuce with Marie Rose Sauce

Funghi All' Aglio (v)
Fresh mushrooms baked with garlic, cream and a hint of chilli

Spuma Della Casa
Homemade chicken liver pate made with port and orange

Legumi Grilliata (v)
Char grilled vegetables with garlic, chilli and
drizzled with Extra Virgin Olive Oil

Tacchino Arrosto
Roasted Turkey with sage stuffing,
sauteed chipolatas and cranberry sauce

Petto Di Pollo a la Creme
Sauteed breast of chicken with mushrooms
in a cream and wine sauce

Salmone Agli Asparagi
Pan fried salmon fillet with asparagus and
peas in a white wine sauce

Stinco D'Agnello
Braised lamb shank with a rosemary and garlic sauce

Sirloin Steak (supp £3.00)
Char grilled sirloin steak served with roasted
tomato and sauteed mushrooms

Risotto Ai Funghi (v)
Homemade risotto with fresh and wild mushrooms

All main courses served with vegetables and potatoes

Christmas Pudding
or
Gateaux

**CHRISTMAS FAYRE
DINNER & DANCE
£26.95**

Minestrone Casalingo
Italian Style Homemade Soup

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Norwegian prawns on a bed of lettuce with Marie Rose Sauce

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Spuma Della Casa
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drizzled with Extra Virgin Olive Oil

Tacchino Arrosto
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tomato and sauteed mushrooms

Risotto Ai Funghi (v)
Homemade risotto with fresh and wild mushrooms

All main courses served with vegetables and potatoes

Christmas Pudding
or
Gateaux

**NEW YEARS EVE
GRAND BUFFET & DANCE
£38.50 inc glass of Prosecco at Midnight**

Starters - served at your table

Insalata Caprese (v)
Buffalo mozarella, sliced tomato and fanned avocado, topped
with rocket and dressed with a fresh pesto dressing

Funghi Farciti (v)
Fresh Portobello mushrooms stuffed with ricotta cheese and
walnuts served on a crouton base

Carpaccio di Manzo
Carpaccio of fresh beef fillet served with shavings of parmesan,
rocket leaves and drizzled with Extra Virgin Olive Oil

Zuppa di Patatae e Porri (v)
Homemade potato and leek soup

Hot & Cold Buffet

Honey Roasted Ham

Roasted Turkey

Poached Dressed Salmon

Roast Sirloin of Beef

Crevettes

Vegetarian Lasagne (v)

Choice of two homemade pastas

Spicy potato wedges

New potatoes in herb butter

A selection of salads will also be served at your table

A selection of Homemade Desserts
&
Coffee & Mints

PRE-ORDER FORM

Reservation Date: _____

Reservation Name: _____

Number of Guests: _____

Time: _____

Contact Name: _____

Contact Address: _____

Contact Number: _____

Starters Number of Dishes Required

Minestrone Casalingo (v).....	<input type="text"/>
Cocktail Di Gamberetti.....	<input type="text"/>
Funghi All Aglio (v).....	<input type="text"/>
Spuma Della Casa.....	<input type="text"/>
Legumi Grilliata (v).....	<input type="text"/>
TOTAL.....	<input type="text"/>

Mains Number of Dishes Required

Tacchino Arrosto.....	<input type="text"/>
Petto Di Pollo al la Creme.....	<input type="text"/>
Salmone Agli asparagi.....	<input type="text"/>
Stinco D'Agnello.....	<input type="text"/>
Sirloin Steak.....	<input type="text"/>
Risotto Ai Funghi (v).....	<input type="text"/>
TOTAL.....	<input type="text"/>

Due to the presence of nuts in some of our products there is a small possibility nut traces may be evident in any of our dishes. (V) Denotes meals suitable for vegetarians.

Please return a deposit of
£10 per head payable at time of booking,
deposits are non-refundable.
Menu available for download at
www.sanluca.co.uk

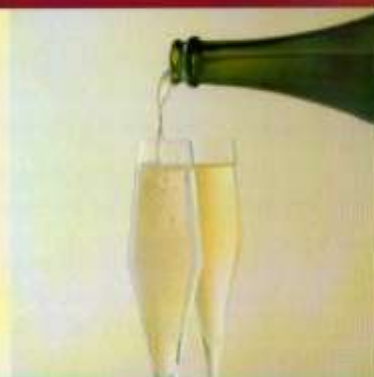
Christmas Fayre Menu
December 1st until December 23rd

Christmas Eve
Normal a la Carte Menu

Please complete and return the pre-order
form for parties larger than 8 no later than 1
week prior to function date.

*For availability and further
information please ring
01482 646400*

*Wine Bar with
outside terrace
available for
any occasion
throughout
the year.*



christmas at
sanluca



*Merry
Christmas*

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christmas at
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