

PRE-ORDER FORM

CHRISTMAS DAY MENU

NAME

DATE TIME

STARTER	QTY	NOTES
SOUP
SALMON PARFAIT
TERRINE
CHICKEN PARFAIT
GOAT'S CHEESE TORTELLI

MAIN

TURKEY
BEEF
LAMB
BELLY PORK
VEGETARIAN WELLINGTON
COD

DESSERT

CHRISTMAS PUDDING
CHEESECAKE
TIRAMISU
SELECTION OF CHEESE

DEPOSIT PAID £

£40 per person non-refundable deposit required when booking,
and full pre-order required before the 9th of December

PRE-ORDER FORM

CHRISTMAS FAYRE MENU

NAME

DATE TIME

STARTER	QTY	NOTES
SOUP (V)
SALMON & PRAWNS
PATE
CHICKPEA NUGGETS (V)
MOZZARELLA PARMHAM

MAIN

RISOTTO FUNGHI ASPARAGUS (V)
LINGUINE GAMBERI
RIGATONI CARNE
TURKEY
COD
TRIO OF PORK

DESSERT

TIRAMISU
CHEESECAKE
STICKY TOFFEE PUDDING

DEPOSIT PAID £

£10 per person deposit required when booking
(deposit refundable only with 3 days of notice)

Angelo's
RISTORANTE

CHRISTMAS FAYRE
+ CHRISTMAS DAY
MENU 2025

MERRY CHRISTMAS

CHRISTMAS FAYRE MENU

As well as our usual A la Carte menu, we have a festive inspired menu available for lunch and dinner from the 25th of November to the 27th of December

LUNCH (12-2PM)

2 COURSES: £22 / 3 COURSES: £26

DINNER

2 COURSES: £26 / 3 COURSES: £30

Any parties over 8 people must pre-order from the Christmas Fayre Menu.

CHRISTMAS DAY MENU

Enjoy a traditional family day with us at Angelo's and let us do the hard work for you.

First Sitting 11.30am/12pm Arrival, 2pm Finish

Second Sitting 2.30pm/3pm Arrival, 5pm Finish

ADULTS £90

KIDS £45



CHRISTMAS FAYRE MENU

LUNCH (12-2PM)

2 COURSES: £22 / 3 COURSES: £26

DINNER

2 COURSES: £26 / 3 COURSES: £30

TO START

MINISTRONE SOUP (V)

served with toasted bread

SALMONE, GAMBERI E BARBAIETOLA

smoked salmon, cold water prawns and a beetroot and citrus marie sauce

CHICKEN LIVER PATE

with toasted brioche, cranberry coulis and onion chutney

POLPETTINE DI CECI (V)

homemade chickpea and saffron nuggets served with paprika yoghurt dip

WARM MOZZARELLA

with parma ham, served with balsamic glaze and crispy fried rocket

TO FOLLOW

RISOTTO FUNGHI, ASPARAGI E TARTUFO (V)

risotto with wild mushrooms, asparagus and black truffle in a creamy parmesan sauce

LINGUINE AI GAMBERI

pasta with king prawns, garlic, chilli and a white wine tomato sauce

RIGATONI CARNE

rigatoni with beef bavette strips in a creamy sundried tomato pesto sauce

TACCHINO ALLA ROMANA

panfried turkey escalope with parma ham & sage, served with wild mushrooms, marsala wine jus and garlic roast potatoes

MERLUZZO CON FAGIOLI

fresh cod with cannellini beans, capers and rosemary in a light cherry tomato sauce served with cous cous

TRIS DI MAIALE

slow cooked pork medallions, with mustard and herb crust, pigs in blanket and black pudding with red wine jus, mash potato and crispy kale

TO FINISH

HOMEMADE TIRAMISU

BERRY CHEESECAKE

STICKY TOFFEE PUDDING

with vanilla ice cream

CHRISTMAS DAY MENU

ADULTS £90 | KIDS £45

Prosecco on arrival

TO START

ROASTED PEPPERS AND TOMATO SOUP

with goats cheese crumble and rosemary croutons

SMOKED SALMON PATE

with gherkins, lemon and herbs served with crispy carasau Sardinian bread

PRESSED TERRINE OF VENISON, BEEF SHIN

red onion relish and green peppercorns served on Apuglia bread slice

CHICKEN LIVER PARFAIT

with brandy served with onion chutney and toasted brioche

TORTELLONI GOAT CHEESE & BEETROOT

handmade pasta with cherry tomato sauce finish with nuts basil pesto and parmesan crisp

TO FOLLOW

LOCALLY SOURCED TURKEY ROULADE

turkey roulade with sage and onion stuffing wrapped in streaky bacon served with goose fat roasted potatoes, mash potatoes, seasonal vegetables, rich gravy, pigs in blankets and yorkshire pudding

SLOW COOKED TOP SIDE OF BEEF

served with goose fat roasted potatoes, seasonal vegetable, rich gravy and yorkshire pudding

24 HOURS SOUV VIDE LAMB SHANK

served with goose fat roasted potatoes, seasonal vegetable, rich gravy and yorkshire pudding

ROLLED BELLY PORK PORCHETTA

marinated with fennel seeds, garlic, sage and rosemary, roasted in roman style served with goose fat roasted potatoes, mash potatoes, seasonal vegetables, pigs in blankets, rich gravy and yorkshire pudding

CHRISTMAS VEGETARIAN WELLINGTON (V)

wellington with root vegetable, butternut squash and sweet potato filling encased in golden puff pastry topped with a poppy seed sprinkle

OVEN BAKED COD

with handmade tortelloni filled with prawns, crab and lobster, served in a creamy bisque sauce finished with lemon zest

TO FINISH

CHRISTMAS PUDDING

BERRY CHEESECAKE

TRADITIONAL TIRAMISU

SELECTION OF CHEESE