

DUE FRATELLI

ITALIAN RESTAURANT & PIZZERIA

CHRISTMAS MENU

STARTS 1ST DECEMBER



**BOOKINGS NOW
BEING TAKEN**

PLEASE KEEP
THIS LEAFLET
FOR YOUR
REFERENCE

www.duefratelli.co.uk

Christmas Lunch Three Course Special £18.95

Starters

Traditional Homemade Winter Broth
Served with homemade bread

Calamari Fritti
Deep fried squid served with garlic dip

Deep Fried Brie
Served with fruits of the forest

Deep Fried Crispy Potato Skins
Served with garlic and BBQ dip

Main Course

Traditional Roast Turkey
Served with all the trimmings

Chicken Dolcelatte
Served with a creamy Blue Cheese sauce

Risotto Affumicato
Fresh Salmon, served with peas and fresh spinach, in a cream and white wine sauce

Vegetable Al Forno
A selection of fresh vegetables, including broccoli, cauliflower, roast peppers, onions and peas, in a cream and tomato sauce.
Topped with mozzarella and baked in the oven

Desserts

Christmas Pudding
Served in a brandy sauce

OR Ice Cream
Strawberry, Vanilla or Chocolate

OR Tea or Filter Coffee
(Tea and coffee can only be consumed after the meal)

Christmas Evening Three Course Special £26.95

Starters

Traditional Homemade Winter Broth
Served with homemade bread

Baby Mozzarella
Mozzarella wrapped in Parma Ham, coated in batter, deep fried and served with sweet chilli sauce

Salmon Roulade
Filled with crab meat, infused with cucumber and mayonnaise, finished with a vinaigrette

Deep Fried Crispy Potato Skins
Served with garlic and BBQ dip

Main Course

Traditional Roast Turkey
Served with all the trimmings

Pan Fried Duck Breast
Served with creamy leeks and glazed cherries, in a red wine jus.

Cajun chicken
Strips of chicken breast coated in Cajun spice. Served with onions and peppers in a cream and parsley sauce.

Pan Fried Salmon
Served with prawns, mussels and Lobster bisque sauce.

Vegetable Al Forno
A selection of fresh vegetables, including broccoli, cauliflower, roast peppers, onions and peas, in a cream and tomato sauce.
Topped with mozzarella and baked in the oven

Desserts

Christmas Pudding
Served in a brandy sauce

OR Sticky toffee pudding
Served with vanilla ice cream

OR Ice Cream
Strawberry, Vanilla or Chocolate

OR Tea or Filter Coffee
(Tea and coffee can only be consumed after the meal)

Please pre-order your Christmas Day meal when confirming your booking

Christmas Day Three Course Menu

Adult £64.95 / Children (Under 12) £32.50
(£25 deposit required per person - non refundable)

Starters

Traditional Homemade Winter Broth
Served with homemade bread.

Arancini
Rice balls stuffed with Nduja sausage and mozzarella, served in a tomato and basil sauce.

Pan Fried Scallops
Served with pea purée, finished with black pudding.

Burrata
Served with fresh cherry tomatoes in a homemade Romesco sauce.
Creamy mozzarella finished with homemade toasted bread

Deep fried crispy potato skins
Served with garlic and BBQ dip

Main Course

Traditional Roast Turkey
Served with all the trimmings.

Pan Fried Fillet Steak
Served with truffle oil infused Pom purée, topped with fresh asparagus and finished with red wine jus.

Pollo con Nduja
Chicken Breast served with salt, pepper and chilli roast potatoes, Nduja sausage, tenderstem broccoli, in a mustard, cream and mushroom sauce.

Pan Fried Cod Fillet
Served with clams, tiger prawns and a saffron sauce.

Vegetable Al Forno
A selection of fresh vegetables, including broccoli, cauliflower, roast peppers, onions and peas, in a cream and tomato sauce.
Topped with mozzarella and baked in the oven

Desserts

Christmas Pudding
Served in a brandy sauce

OR Homemade Cheesecake

OR Homemade Chocolate Brownie
Served with vanilla ice cream and Raspberry coulis.

OR Tea or Filter Coffee
(Tea and coffee can only be consumed after the meal)