

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

DUE FRATELLI

ITALIAN RESTAURANT & PIZZERIA

132a Front Street, Newbiggin By The Sea, NE64 6AA

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Merry Christmas

From everyone at

DUE FRATELLI

ITALIAN RESTAURANT & PIZZERIA

Christmas Lunch

Three Course Special £19.95

Starters

Traditional Homemade Winter Broth

Served with homemade bread

Dill Fishcake

Served with fresh salsa and vinaigrette dressing

Homemade Pate

Served with 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 Chicken Breast

Served with mushroom and asparagus risotto

Pan Fried Seabass

Served with green beans, roasted red peppers, baby potatoes, and an olive oil dressing

Ricotta and Spinach Ravioli

With red pepper pesto and cream sauce

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

Prawn Cocktail

Classic prawn cocktail served with gem lettuces and marie rose sauce

Baked Mushrooms

Served in a creamy blue cheese and spinach sauce, topped with mozzarella cheese and baked in the oven, served 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 Chicken Breast

Served with pea, asparagus and creamy tarragon sauce

Pan Fried Sirloin Steak

Served with a choice of peppercorn, dijon or diane sauce

Pan Fried Seabass

Pan fried seabass with tiger prawns, garlic, chilli, butter, and white wine sauce

Ricotta and Spinach Ravioli

Served with red pepper pesto and cream sauce

Desserts

Christmas Pudding

Served in a brandy sauce

OR Chocolate Fudge Cake

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 £69.95 / Children (Under 12) £35.95

(£25 deposit required per person - non refundable)

Starters

Traditional Homemade Winter Broth

Served with homemade bread

Baked Goats Cheese

Served on toasted bread, topped with roasted mediterranean vegetables, drizzled with basil oil

Duck Liver and Pork Pate

With orange and cognac liquer and served with homemade toasted bread

Smoked Salmon

with tiger prawns, horseradish cream and lime vinaigrette

Deep fried crispy potato skins

Served with garlic and BBQ dip

Main Course

Traditional Roast Turkey

Served with all the trimmings

Pan Fried Lamb Rump

Served on a bed of leek and mashed potato, with a minted red wine jus

Chicken Dijon

Pan fried chicken breast served with pancetta, spinach and creamy dijon mustard

Pan Fried Salmon Steak

Served with tiger prawns, garlic and chilli with cream and parsley sauce

Vegetarian Cottage Pie

With carrots, swede, celeriac, leeks and lentils cooked with vegetarian gravy, topped with mash and baked in the oven

Desserts

Christmas Pudding

Served in a brandy sauce

OR Homemade Cheesecake

OR Profiteroles

OR Tea or Filter Coffee

(Tea and coffee can only be consumed after the meal)