CHRISTMAS FAYRE LUNCH & DINNER

GAMBERONI LUCIANA
Prawns with garlic, chilli and tomato sauce with a touch of cream

RAVIOLI CON LOBSTER
Fresh homemade pasta filled with lobster served in a pink sauce

FUNGHI PIEMONTESE (V)
Sautéed button mushrooms in garlic and parsley butter in filo pastry

SALMONE AFFUMICATO
Scottish smoked salmon served with chopped shallots

TERRINA DI POLLO CON PORTO
Quenelles of Chicken Liver Pate with Port and Cranberry

PROSCIUTTO CAPRESE
Best Parma ham served with buffalo mozzarella and sun dried tomatoes, dressed with olive oil and basil

PASTA E FAGIOLI (V)
Homemade beans and vegetable soup, served with Tuscan toasted crouton

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SUPREMA DI POLLO PRINCIPESSA
Pan fried breast of chicken with a white wine, mushroom and cream sauce, garnished with asparagus

TACCHINO CON RIPENO DI CASTAGNE
Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian gravy

TAGLIATELLE PORCINI (V)
Tagliatelle pasta with porcini, truffle oil and touch of cream

SEABASS SIGNOR SASSI
Pan fried seabass fillets white wine and garlic, seasonal winter mushrooms

SALMONE PEPE E GAMBERETTI
Supreme of Salmon and Norwegian prawns cooked in a pink peppercorn sauce, with a touch of brandy

MEDAGLIONE AL PEPE *
Fillet of beef medallions pan fried in a green peppercorn sauce

MELANZANA PARMIGIANA (V)
Baked sliced aubergine, layed with parmeza cheese and tomato

Selection of fresh Vegetables & Potatoes

CHRISTMAS PUDDING

SAN CARLO CHEESECAKE
Original San Carlo cheesecake

TIRAMISU
The Italian classic made with savoiardi biscuits soaked in Marsala wine, coffee and mascarpone cheese

PANNACOTTA
Traditional Italian dessert made from fresh cream, served with fruit of the forest

PERA AL CHIANTI
Poached pear in red wine, served with hazelnut ice cream

COFFEE

£33.95 * £3 Supplement per person per fillet

(V) suitable for vegetarians

Discretionary 10% service charge to be added to all bills.

PLEASE NOTE: This menu is not available at San Carlo Regent Street, St. James's.

CHRISTMAS DAY SPECIAL LUNCH

TAGLIOLINI CON ARAGOSTA
Special egg pasta from Venice cooked with lobster, brandy, cream and with a hint of tomato

AVOCADO BERNARDO
Finely sliced avocado, with crayfish, fresh water prawns dressed with marie rose sauce

SALMONE AFFUMICATO
Smoked salmon with thinly chopped white shallots and capers

CARPACCIO DI MANZO
Very thinly sliced fillet of beef with mustard dressing, parmesan cheese and rocket salad

PATÉ DELLA CASA
Quinels of homemade chicken liver paté with orange and brandy, served with caramelised calabrian red onion relish

ZUPPA DI PORRI E PATATE (V)
Cream of leek and potatoes, topped with crispy leeks

CHAMPAGNE SORBET

TACCHINO CON RIPIENO DI CASTAGNE
Turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian gravy

TOURNEDO ROSSINI
Fillet of beef cooked in madeira wine sauce topped with pate

PETTO DI POLLO GENOVESE
Breast of chicken sautéed in white wine and stilton cheese and garnished with radicchio

SCALOPPINE DI VITELLO ALLA CREMA
Escalope of veal served with white wine, mushrooms and cream sauce

MELANZANE ALLA PARMIGIANA (V)
Layers of finely sliced aubergines with fresh tomato sauce buffala mozzarella cheese with fresh basil served on a bed of rocket salad topped with parmesan cheese

SEABASS SIGNOR SASSI
Pan fried seabass fillets white wine and garlic, seasonal winter mushrooms

RACK OF LAMB
Served with red wine and mint sauce

Selection of fresh Vegetables & Potatoes

CHOICE OF SWEETS OR
CHRISTMAS PUDDING
COFFEE & PETITFOURS

(children under 12 half price)

£72.50

Should customers require wheelchair assistance please contact the restaurant prior to their visit.

Information on Allergens is available on request from the duty manager.

NEW YEAR'S EVE

PROSCIUTTO E MELONE
Parma ham with melon

SALMONE AFFUMICATO
Smoked salmon with thinly chopped white shallots and capers

MELANZANE ALLA PARMIGIANA
Layers of finely sliced aubergines with fresh tomato sauce, buffalo mozzarella

TAGLIOLINI CON ARAGOSTA
Special egg pasta from Venice cooked with lobster, brandy, cream and a hint of tomato

GAMBERONI SAN CARLO
Large King Prawns sautéed in lemon juice, paprika, garlic and fresh parsley

ZUPPA DI PORRI E PATATE
Cream of leek and potatoes, topped with crispy leeks

CHAMPAGNE SORBET

FILETTO AL PEPE
Fillet steak served with creamy green peppercorn sauce

CARRE'DI AGNELLO
Rack of lamb in breadcrumbs with fresh parsley, garlic and mixed herbs

SCALOPPINE DI VITELLO ALLA CREMA
Escalope of veal served with white wine, mushrooms and cream sauce

HALIBUT IN SALSA D'ARAGOSTA
Halibut in lobster sauce

SEABASS SIGNOR SASSI
Pan fried seabass fillets white wine and garlic, seasonal winter mushrooms

Vegetarian Options Available
Chefs Selection of fresh Vegetables or Salad

Choice of Italian Desserts
Coffee & Petit Fours

£59.50

LIVE MUSIC AT SELECTED RESTAURANTS