



PIERLUIGI'S

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**CHRISTMAS PARTY MENU**

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**PRIMI PIATTI (Starters)**

ZUPPA DI PESCE  
(Mixed seafood soup)

SALMONE PAUPIETTE  
(Smoked salmon, cocktail prawns, marie rose sauce)

\*FUNGHI ALL'AGLIO  
(Garlic mushrooms, white wine and butter)

\*INSALATA TRICOLORE  
(Avocado, tomato, mozzarella and basil)

**SECONDI PIATTI (Main Course)**

ARROSTO DI TACCHINO CON SALSA DI MIRTILLI  
(Free range roast turkey, chestnut and herb stuffing, vin santo, seasonal vegetables)

POLLO ROSMARINO  
(Chicken breast in white wine, rosemary and aceto balsamico (balsamic vinegar))

FILETTO DI BRANZINO  
(Fillet of sea bass, white wine and lemon juice)

\*RISOTTO MEDITERRANEO  
(Sun dried tomatoes, mediterranean vegetables)

**DOLCI (Dessert)**

WARM HOMEMADE PANETTONE  
(Served warm with cream patisserie)

PROFITEROLES  
(With warm chocolate sauce)

MIXED ICE CREAM

**\*Suitable for vegetarians. Any changes or special requests, food supplements, can be dealt with in advance.**

**£39.90 & 12.5% service charge.**



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**WEEKDAY CHRISTMAS PARTY MENU**

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**PRIMI PIATTI (Starters)**

\*FUNGHI ALL'AGLIO

(Garlic mushrooms, white wine and butter)

\*BRUSCHETTA AL POMODORO

(Homemade focaccia bread, olive oil, garlic and tomato)

\*PASSATO DI VERDURA

(Cream of vegetable soup)

**SECONDI PIATTI (Main Course)**

ARROSTO DI TACCHINO CON SALSA MIRTILLI

(Free range roast turkey with chestnut and herb stuffing, vin santo, seasonal vegetables)

SALMON

(Grilled salmon, white wine, lemon juice, seasonal vegetables)

\*PENNE ZINGARA

(Tomato, chilli, black olives and pesto)

**DOLCI (Desserts)**

WARM HOMEMADE PANETTONE

(Served warm with cream patisserie)

MIXED ICE CREAM

**\*Suitable for vegetarians. Any changes or special requests, food supplements, can be dealt with in advance.**

**£24.90 & 12.5% service charge.**



PIERLUIGI'S

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## CHRISTMAS DAY MENU

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### TASTER

\*CREMA DI CAVOLO BIANCO E TARTUFO  
(Cream of cauliflower & truffle soup)

### PRIMI PIATTI (Starters)

PETTO DI ANATRA AFFUMICATO  
(Smoked duck, poached pears in red wine)

RAVIOLI DI GRANCHIO  
(Crab meat ravioli, dolcelatte, pecorino & truffle cheese with shavings of truffle)

TARTARE DI GRAVLAX  
(Salmon gravlax, mango, avocado)

\*RISOTTO AL TARTUFO  
(Truffle risotto)

LEMON SORBET WITH VODKA

### SECONDI PIATTI (Main Course)

ARROSTO DI TACCHINO CON SALSA DI MIRTILLI  
(Free range roast turkey with chestnut and herb stuffing, vin santo, seasonal vegetables)

FILETTO DI BRANZINO  
(Wild fillet of sea bass, white wine & lemon juice)

ARROSTO DI MANZO AII' AMARONE  
(Striploin beef in onions & amarone wine, creamed potatoes, seasonal vegetables)

LINGUINE LOBSTER  
(Fresh lobster, white crab meat, brandy & cherry tomato sauce)

### DOLCI (Dessert)

WARM HOME MADE PANETTONE  
(Served warm with cream patisserie)

TAGLIERE DI FORMAGGI  
(Selection of cheese)

TORTA DELLO CHEF  
(Chefs special, christmas dessert)

**£105.00 per person & 15% service charge. Children £50.00. Vegetarians may choose from our a la carte.  
£50..00 deposit required per person to confirm booking.**