



2011 CHRISTMAS PARTY MENU

Lunchtime £16.95*

Evening Mon – Thurs £19.95*

Evening Fri – Sat £22.50*

***plus 10% service charge**

**Parties up to 120 people catered for.
A non-refundable £3 deposit per person is
required to confirm a provisional party booking.**

**An alternative menu can be arranged on request.
Final numbers and menu choice are required no
later than three days prior to the event date.**

**TRADITIONAL CHRISTMAS DAY LUNCH £55.00*
OPEN FOR BOXING DAY LUNCH £29.50*
CHILDREN HALF PRICE BOTH DAYS
MENUS UPON REQUEST**

Closed from 27th Dec until 5th Jan

Carlo's Trattoria
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SITUATED NEAR THE BEAUTIFUL SURROUNDINGS OF NEWLANDS CORNER

THE ITALIAN RESTAURANT

CARLO'S 2011 CHRISTMAS PARTY MENU

From Friday November 25th until Saturday December 24th

Garlic Bread

STARTERS

Best Parma ham and melon

Insalata Caprese - Italian mozzarella and vine tomato salad dressed with fresh basil, best olive oil and balsamic **V**

Calamari coated in flour lightly fried and served with homemade tartar sauce

Our chicken liver and pork paté served with warm crostini

Atlantic prawns on a bed of mixed leaves served with cocktail sauce

Homemade minestrone soup with rice and pesto **V**

MAIN COURSES

Traditional roast Norfolk turkey, with chipolatas wrapped in bacon, homemade sage and onion stuffing and cranberry sauce

Chargrilled tuna steak drizzled with lemon flavoured olive oil or fresh tomato, capers, ligurian olives and wine

Pork fillet medallions marinated in rosemary and garlic, flamed in brandy finished in a balsamic reduction

Carlo's handmade raviolis - porcini with cream of white truffle and spinach with ricotta served together in a delicate cream sauce **V**

Mediterranean seafood risotto, tomato, garlic and wine

Our Italian fresh pasta beef lasagne with that forgotten flavour



Traditional fresh seasonal vegetables and roasted potatoes or salad

DESSERTS

Christmas pudding served with hot brandy sauce

William pear poached in chianti served with cinnamon ice-cream and cream

Classic Italian tiramisú

A fonduta of rich dark chocolate mousse

Crêpes suzette – pancakes flamed in an orange, brandy and grand marnier sauce

All our desserts are homemade with the exception of Christmas pudding

V - Vegetarian