

Christmas & New Year Celebrations

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at

Italian Ristorante



Italian Ristorante Pizzeria

2, Water Street Lockwood
Huddersfield HD4 6EJ
Tel. // 01484 513783

Barden Print Ltd. Tel: 01484 422522

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BOOKING NOTES:

To make a booking please contact the restaurant directly.

1. The number of places reserved should match the number of deposits received.
2. Final number and menu choices are required 14 days prior to your function. This number will be considered guaranteed and will be charged for.
3. Deposits and pre-payments are non refundable.
4. The restaurant reserves the right to cancel any events and offer an alternative date of equal value.
5. Grappolo's A La Carte menu and Early Bird offers are available throughout December.
6. New Year's Eve normal menu at normal price 5.00pm - 6.30pm.

Christmas & New Year

Welcome...

We would like to extend a warm welcome to you for the forthcoming festive season and invite you to join us in this year's celebrations at our popular restaurant

Christmas Menu Prices:

£24.95 per person

Available from Thursday 1st December until and including Saturday 24th December

A £5 per person deposit is required within 14 days of the provisional reservation. Menu choices are requested 14 days prior to your event, the final balance is to be paid on the evening.

New Years Eve Prices:

£44.50 per person

A £10 per person non refundable booking deposit is required within 14 days of the provisional reservation. Final balance to be paid on the evening. Menu choices are requested 14 days prior to the event.

A Selection of champagnes are available to pre order and will be ready chilled on ice to toast in the New Year at midnight.

Tel: 01484 513783

www.grappolorestaurant.co.uk
email: grappolo@btconnect.com

DISCO IS AVAILABLE IN OUR
FUNCTION ROOM ON PARTY NIGHTS

Please see other page for booking notes

Christmas Party Menu 2011

Antipasti (Starters)

Zuppa Di Zucca E Pepperoni

Cream of roast butternut squash and red pepper soup

Melanzane Parmigiana

Fresh homemade aubergine layers baked with a rich tomato sauce, mozzarella and parmesan

Pate Della Casa

Homemade chicken liver pate served with cranberry jam and toast

Melone Di Stagione

Fan of seasonal melon with prawns bound in Marie Rose sauce and finished with paprika

Funghi Alla Crema

Button mushrooms sautéed with white wine, garlic and cream

Secondi (Main Courses)

Tacchino Arrosto Traditionale

Traditional roast turkey served with chestnut and onion stuffing, chipolata roll cranberry sauce and rich pan gravy

Maltagliati Alla Mostarda

Prime beef fillet strips in a rich creamy stroganoff sauce with grain mustard and flamed brandy served with rice

Salmon Alle Zucchine E Gamberetti

Char grilled salmon fillet served in a creamy lobster bisque and prawn sauce with courgette strips and flamed with brandy

Pollo Alla Cacciatora

Chicken breast sautéed with mixed mushrooms, red wine, fresh tomato and herb sauce

Penne Alle Melanzane

Penne pasta tubes sautéed with aubergine and sun-dried tomato pesto topped with crumbled feta cheese

All served with seasonal vegetables

Dolci (Desserts)

Tiramisu

Cheese and biscuits

Christmas pudding with rum sauce

Meringue nest filled with forest fruits and vanilla ice cream

Freshly brewed tea or coffee and chocolate mints

New Year's Eve Menu 2011

Antipasti (Starters)

Misto Di Mare Alla Provinciale

Fresh platter of smoked tuna, smoked swordfish, smoked salmon and crab meat with red peppers and spicy spring onion dressing

Capesante Alla Mediteranea

Pan fried King scallops with crispy pancetta and Mediterranean pesto

Fagotino Vegetale

Filo pastry parcel with char grilled mixed vegetables and buffalo mozzarella set on sweet red pimento coulis

Taliere Di Salumi

Mixed platter of Bresaola, Speck, honeyed figs and grilled goat's cheese served on a bed of dressed rocket and toasted pine nuts

Secondi (Main Courses)

Filetti Di Branzino Su Lenticchie

Grilled fillets of Sea bass set on sautéed lentils with a chive veloute

Carrè Di Agnello Alle Erbe

Herb crusted roast rack of lamb with pea, mint and shallot sauce

Filetto Di Capodanno

Prime fillet of beef steak on a beetroot and artichoke rosti with red wine sauce and chive cream

Misto Di Mare

Char grilled platter of shell on king prawns, sea bream, halibut, New Zealand green lipped mussels and calamari served with a fresh cubed tomato, garlic and butter sauce with a hint of chilli

Cannelloni Vegetali

Cannelloni stuffed with char grilled vegetables in tomato sauce and ricotta cheese baked in the oven with béchamel and mozzarella

All served with seasonal vegetables

or

Rocket, cucumber and cherry tomato salad

Dolci (Desserts)

Affogato Ai Caffè

Rich vanilla and chocolate ice cream drowned in espresso coffee and laced with Maraschino liqueur

Cestino Ai Frutti Di Bosco

Brandy snap basket filled with vanilla ice cream, fruits of the forest and Gran Marnier

Biscotti E Formaggi

Selection of continental cheeses served with biscuits, grapes and celery

Freshly brewed Tea or Coffee and Chocolates
