

2 COURSES £19.95

3 COURSES £24.95

TO START

FESTIVE ZUPPA DEL GIORNO

Homemade soup of the day, served with fresh Tuscan bread

AVOCADO & PRAWNS COCKTAIL

Zesty flavoured avocado, prawns & Marie Rose sauce

BRUSCHETTA MISTA

Bruschetta topped with roasted Mediterranean vegetables & mozzarella cheese

FRITTO MISTO

Mix of calamari, whitebait & crab claws deep fried in a golden batter, served with garlic mayonnaise

FUNGHI ALL'AGLIO

Sautéed garlic mushrooms in a chilli tomato sauce served with fresh baked bread

FEGATINI DI POLLO AL MARSALA

Chicken liver cooked in Marsala jus, served with crispy salad & rustic bread

Please note for parties over 8 guests can select a combination from the menu above. Once your reservation has been confirmed, guests will be required to pre-order please let us know your choice 7 days before arrival. Parties over 8 are required to reserve and pay a non-refundable deposit of £10.

This deposit is required to secure the reservation. Parties of less than 8 are able to order from our full à la Carte menu and no deposit or pre-order is required.

TO FOLLOW

POLLO ALLA CREMA

Tender char grilled chicken fillet cooked in a delicious mushrooms & tarragon creamy sauce served with chilli broccoli & crushed potatoes

RISOTTO ZUCCHINE E GAMBERI

Arborio risotto cooked with courgette & prawns in a light creamy sauce

TACCHINO AL FORNO

Traditional roasted turkey, served with all the trimmings & homemade gravy

FETTUCCINE DEL BORGO

Fettuccine pasta cooked with wild mushrooms, sun dried tomato & red onion in a light tomato sauce, sprinkle with goats cheese & fresh mint

CREATE YOUR PIZZA

Margherita with your choice of two toppings (Available gluten free pizza & vegan cheese)

Pepperoni, salami, ham, chicken, red onion, mushrooms, olives, rocket, tuna, anchovies, buffalo mozzarella, spinach, roasted peppers & courgette

SPIGOLA AL LIMONE IN CROSTA

Pan fried fillet of sea bass, in herby breadcrumbs and a light lemon glaze, served with chilli broccoli & crushed potatoes

TO FINISH

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

ARTISAN STICKY TOFFEE PUDDING


Served with vanilla ice cream or hot custard

TORTA DELLA NONNA (N)

Sumptuous lemon, vanilla scented custard filling, topped with crunchy pine nuts

GELATO DELLA CASA

Mix of traditional ice cream with chefs own touch

 = vegetarian, n = contain nuts, df = dairy free

Il Borgo Antico FESTIVE MENU

 01625 878989

 62-66 Park Lane, Poynton, SK12 1RE

 www.borgoantico.co.uk

Guest Name	STARTER						MAIN COURSE						DESSERTS			
	FESTIVE ZUPPA DEL GIORNO	AVOCADO & PRAWNS COCKTAIL	BRUSCHETTA MISTA	FRITTO MISTO	FUNGHI ALLAGLIO	FEGATINI DI POLLO AL MARSALA	POLLO ALLA CREMA	RISOTTO ZUCCHINE E GAMBERI	TACCHINO AL FORNO	FETTUCCINE DEL BORGO	CREATE YOUR PIZZA	SPIGOLA AL LIMONE IN CROSTA	TRADITIONAL CHRISTMAS PUDDING	ARTISAN STICKY TOFFEE PUDDING	TORTA DELLA NONNA	GELATO DELLA CASA

Date and time of the party:

Party Name:

Number of guests:

Contact name on the day:

Contact Mobile number:

Customer Note: