



## Christmas 2018

### Party Menu

#### Option 1

Lunch 12.00-15.00 / Dinner 17.00-22.30

3 course Lunch £29.50, Dinner £32.50

Friday - Saturday evenings

3 courses £38.50

*Includes crackers, caffè & mince pies*

Min 6 guests

This is a pre order menu, please see our easy to use spreadsheet for pre ordering overleaf.

A credit card will be required to confirm your reservation.

020 8977 9398

[www.shamblesbar-restaurant.co.uk](http://www.shamblesbar-restaurant.co.uk)

If you have a food allergy, intolerance or sensitivity, please speak to our team about ingredients before you order your meal. Optional 12.5% service charge added. VAT included.

### Antipasti

#### Prosciutto Praga

Honey mustard glazed ham, green beans, black rice & radicchio salad

#### Baccalà mantecato

Venetian salt cod, toasted polenta, tomato, garlic, lemon & parsley salsa

#### Burrata Pugliese *Can be done without speck*

Soft burrata, roasted butternut squash, smoked speck & hazelnuts

#### Tortellini in Brodo

Freshly made chicken consommé, meaty tortellini & Parmesan

#### Gnocchetti alla Genovese

Hand cut pasta shells, walnut pesto, Parmesan, origano & fresh tomato

### Secondi

#### Sfoglia al forno

Baked wild mushroom puffed tart, duck egg & Taleggio cheese

#### Involtini di tacchino

Roasted 16hr rolled turkey, dates, chestnut, sausage & cranberry jus

#### Pesce dell'atlantico

Potato crusted halibut, wild mushrooms, Jerusalem artichoke & parsley

#### Ossobuco alla Milanese

Slow cooked veal, bone marrow, gremolata & saffron risotto cake

#### Guancia di bue

Braised ox cheeks, cavolo nero, buckwheat polenta & Barolo wine

### Dolce

#### Crème brûlée

Flambé vanilla crème brûlée

#### Pere e Hibisco

Poached pears, hibiscus, vanilla, black sesame & ginger sorbet

#### Rum Baba

Brioche soaked in rum, whipped cream, caramelised banana & pistachio

#### Panettone al forno

Panettone Italian Christmas cake- Bread 'n' Butter pudding & ice cream

#### Raviolini

Sicilian street food - Delicious crispy ravioli, chocolate & sweet ricotta

#### Brazadella di capra, £7.00 extra course, £3.50 instead of a dessert

Exquisite aged goats milk cheese, clementine, sage & crab apple jelly

### Caffé & mince pies



## *Eat like an Italian*

### *Option 2*

*Perfect for a Christmas party celebration  
Includes crackers, bread, caffè, mince pies &  
Amaretti*

*Lunch 12.00-15.00 / Dinner 17.00-22.30  
6 courses, allow minimum 3 hours*

*£49.50 p/h*

*Min 4 guests*

*Please let us know upon reservation if you would  
like to have this menu*

*Optional service charge added only to parties of 6 or  
more. VAT included. If you have a food allergy,  
intolerance or sensitivity, please speak to our team  
about ingredients before you order your meal.*

### *Pane*

*Italian house breads, carasau & whipped anchovy butter*

### *Burrata Pugliese*

*Creamy soft burrata cheese, roasted butternut squash &  
hazelnuts*

### *Culatello di Zibello*

*Hand cut on our classic 'Berkel fly wheel' slicer*

*Culatello (best of the best of Parma hams) & sweet melon*

### *Gnocchetti di patate*

*Homemade baby potato gnocchi, goats cheese, cracked  
pepper & black truffle*

### *Capesante allo zafferano*

*Flame grilled hand dived king scallops, tiger prawns &  
saffron*

### *Bistecca Fiorentina*

*Flame grilled "Chianina" T-Bone steak  
tenderised & aged in rosemary & garlic*

*Chianina - a special breed of cattle reared in Tuscany*

### *Raviolini*

*Sicilian street food - Delicious crispy ravioli & sweet ricotta*

### *Caffé*

*Caffè & chef's Amaretti biscuits*



## Christmas Day

Lunch 12.00-15.30

4 courses £98.00

Children under 12, £45.00

Includes crackers, bread, caffè, mince pies & Amaretti

A credit card will be required to confirm your reservation.

If you have a food allergy, intolerance or sensitivity, please speak to our team about ingredients before you order your meal. Optional 12.5% service charge.  
VAT included.

### Cicchetti

#### *Burrata e Carasau*

Burrata cheese, 'Alpha Zeta' extra virgin olive oil & black music bread

### Antipasti

#### *Insalata d'anatra*

Pan roasted duck breast, figs, hazelnuts, Grana Padano & bonito flakes

#### *Salmone marinato*

Salmon cured in 'Lake Como' Rivo gin, blackberries, fennel & pistachio

#### *Prosciutto Praga*

Honey mustard glazed ham, green beans, black rice & radicchio salad

#### *Porri e tartufo*

Baby leeks, celeriac, orzo, garlic crumb, Gavi di Gavi & black truffle

#### *Aragosta al vapore* £3.50 extra

Lobster tail, two way Romanesco broccoli, almond & dragoncello butter

### Secondi

#### *Involtini di tacchino* – *With Christmas trimmings*

16hr roast bronze turkey, dates, chestnuts, sausage, sage & cranberries

#### *Rombo all' acqua pazza*

Pan roasted turbot, tomato, olives, lemon, white wine, lovage & cannellini

#### *Pernice al forno*

Roast partridge, Swiss chard, girolles, salsify, quince & Marsala wine

#### *Torta di polenta* *Available without cheese*

Baked polenta tart, blushed tomato, borlotti beans, rosemary & Taleggio

#### *Grigliata di cervo*

Grilled venison saddle, cavolo nero, radicchio, orange & crab apple

### Dolci

#### *Panettone al forno*

Panettone Italian Christmas cake - Bread 'n' Butter pudding & ice cream

#### *Rum Baba*

Brioche soaked in rum, whipped cream, caramelised banana & pistachio

#### *Pere e Hibisco*

Poached pears, hibiscus, vanilla, black sesame & ginger sorbet

#### *Raviolini*

Sicilian street food - Delicious crispy ravioli, chocolate & sweet ricotta

#### *Brazadella di capra*

Exquisite aged goats milk cheese, clementine, sage & crab apple jelly

Caffé, mince pies & chef's Amaretti biscuits