

Taberna Etrusca

9-11 Bow Churchyard – London – EC4 9DQ

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Website: www.tabernaetrusca.co.uk

Email: taberna@etruscarestaurants.com

Date:		Company:	
Time:		Host:	Mr, Ms, Miss or Mrs
Covers:		Contact:	
Function:		Tel:	
Room:		Email:	
Menu:	Menu attached - please confirm your menu choice		
Wines:			
Menu Title/Logo:			
Special Request:			
Minimum Spend:	<u>Below 7 Guests £80.00 Per Person - 7-11 Guests £70.00 Per Person</u>		
Seating Plan:			
Payment Method:	Please specify whether: Invoice after the event OR Settle the bill on departure		
Invoicing address:	Please state your payment reference.		
Credit Card No.:	Credit card details are required as a guarantee in order to secure the booking		
Expiry date:			
Name			

Terms and Conditions Private Dining:

Cancellation

Cancellation of private dining bookings must be 10 working days prior to the date of the booking. Cancellations made after this time will be charged at the full price of the menu ordered.

Payment

Unless otherwise agreed in writing, settlement of all fees/charges incurred in reserving and/or using the facilities, is to be made by the client on the day of use. We reserve the right to terminate this agreement and/or the use of the facilities if fees are not settled by the due date. Alternatively, if previously agreed, an invoice will be raised on the day of the event and sent to the customer for payment. Our payment terms are strictly 7 days from the date of invoice. All room hire and equipment hire rates are quoted inclusive of VAT.

Minimum Spends

Minimum spends are applicable to private dining bookings and parties requiring exclusive room or venue hire. The minimum spend applies when the number of delegates for a private dining function is equal to or less than 11 (based on a spend of £70 per head) and equal to or less than 6 (based on a spend of £80 per head). When the number of delegates is 12 or greater, the minimum spend may be waived, if previously agreed.

The agreed minimum spend is based on food and beverage expenditure only, but if agreed, can also incorporate the service charge of 12.5%.

Late Payment

In the event of late payment, we reserve the right to charge interest on a daily basis from the date of expiry of the credit terms stated, until the date payment is made, at the rate of 5% above the current Bank of England base rate. We reserve the right to cancel any future bookings if payment is overdue.

Termination

In the event that a client is made bankrupt, ceases to trade or placed in receivership, we shall be entitled to terminate this contract immediately by giving notice in writing to the client to do so.

Damage

Any damage to the rooms or their contents, whilst occupied by a client and incurred as a result of the client or their employees/representatives, will result in a charge to remedy such damage.

Client Property/Personal Belongings

We do not accept liability for theft, loss or damage of client/visitor property, although all efforts will be made to ensure the safety of such belongings.

Service Charge

A Service charge of 12.5% will be added to all food and beverages.

Taberna Etrusca – Private Dining Menu 1 – £29.50

Primi Piatti

Bruschetta con Mozzarella di Bufala, Pomodorini Arrosto e Salsa di Basilico

sourdough bruschetta with buffalo mozzarella, confit tomatoes and basil dressing

Crocante di Carta di Musica con Funghi Misti e Caprino

crispy Sardinian music bread with mixed wild mushrooms and gratinated fine herb goat's cheese

Calamaretti Saltati con Scalogno, Olive Nere, Peperoncino Fresco e Pomodorini

sautéed baby squid with shallots, chilli, black olives and cherry tomatoes

Secondi Piatti

Spaghetti alla Chitarra Enzo

homemade Chitarra spaghetti with Scottish beef fillet slices sautéed in garlic, chilli and plum tomato

Grigliata di Pesce con Broccoli Croccanti e Salsa Tartara

mix grilled fish Mediterranean style with crispy broccoli and tartare sauce

Petto di Pollo al Limone con Insalata di Cavolfiore

breast of Shropshire corn fed chicken pan fried with lemon and white wine served with a Mediterranean style cauliflower salad

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Crostata di Limoni Brulée con Crema di Mascarpone

Amalfi lemon tart brulée served with a mascarpone cream

Coppa Yogurt Frutti di Bosco

frozen yoghurt enriched with blueberries, redcurrants and a berry coulis

A discretionary service charge of 12.5% will be added to your bill.

Taberna Etrusca –Private Dining Menu 2– £34.00

Primi Piatti

Insalata Tricolore

plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing

Carpaccio di Polpo Tiepido con Fagiolini, Patate e Pesto

warm octopus carpaccio with fine beans, potatoes and a pesto dressing

Insalata di Granchio con Mango, Avocado, Pomodorini e Menta

fresh Cornish crab salad with avocado, mango, cherry tomato coulis and fresh mint

Antipasto Rustico della Taberna

platter of Italian cured meats, aged parmesan, Roman pecorino, sun-dried tomatoes and baby onions

Secondi Piatti

Cannelloni con Ricotta di Bufala e Spinaci al Sugo di Pomodoro

classic homemade cannelloni filled with buffalo ricotta and spinach in a plum tomato sauce

Merluzzo Avvolto con Pancetta al Forno con Croccante di Spinaci e Scarmorza

oven roasted fillet of Atlantic cod wrapped in pancetta with a crisp roulade of spinach and scarmorza and a Pachino cherry tomato coulis

Ossobuco con Risotto alla Milanese

slow cooked ossobuco Milanese style with saffron risotto

Costolette D'Agnello alla Griglia con Cavolo Nero e Purea di Patate al Pecorino

grilled Welsh lamb cutlets with braised black cabbage and a pecorino cheese mash

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Latte Caramellato con Praline di Nociole e Panna Montata e Granella

crème caramel topped with a vanilla mousse containing a layer of almond and hazelnut praline finished with caramelized sugar brulée

Flute al Limoncello

lemon ice cream with swirls of lemon liqueur sauce

Taberna Etrusca –Private Dining Menu 3– £38.50

Primi Piatti

Risotto con Funghi Porcini e Parmigiano

risotto with cep mushrooms, and aged parmesan

Tartara di Tonno con Pomodorini Mediterranei

tuna tartare on a bed of finely chopped Pachino tomatoes, capers, red onions and pickled cucumber

Gamberoni All' Aglio, Olio e Peperoncino Servito su Bruschetta

pan-fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta

Carpaccio di Manzo Scottato con Rucola, Parmigiano e Condimento al Balsamico

Surrey Farm beef carpaccio with rocket, shaved parmesan and an aged balsamic dressing

Secondi Piatti

Ravioli di Astice con Salsa di Arogosta con Basilico Fresco

homemade lobster ravioli in a lobster bisque sauce with fresh basil

Filetto di Branzino al Forno con Gamberi Saltati e Zucchine

oven baked fillet of sea bass with sautéed king prawns and courgettes

Tagliata di Manzo alla Griglia con Funghi Misti e Fonduta al Tartufo

grilled and sliced 28 day matured Surrey farm rib eye steak with mixed wild mushrooms and a creamy truffle fondue

Nodino di Vitello al Burro e Salvia

sautéed Dutch veal chop with butter and sage

Dolci

Profiteroles al Cioccolato Bianco

soft choux pastries filled with chocolate cream, covered with a vanilla cream and milk chocolate curls

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Torta al Cioccolato, Nocciole e Caramello Salato

chocolate pastry case with a base of salted caramel, topped up with chocolate praline ganache, roasted chopped hazelnuts and white chocolate drizzle

Selezione di Formaggi

assortment of soft and hard Italian cheese, served with biscuits and honey

A discretionary service charge of 12.5% will be added to your bill.

Taberna Etrusca –Private Vegetarian Menu – £29.50

Primi Piatti

Insalata Tricolore

plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing

Crocante di Caprino con Verdure Grigliate e Salsa di Noci

crispy music bread with grilled vegetables, melted goat's cheese and walnut dressing

Bruschetta con Mozzarella di Bufala, Pomodorini Arrosto e Salsa di Basilico

sourdough bruschetta with buffalo mozzarella, confit tomatoes and basil dressing

Secondi Piatti

Cannelloni con Ricotta di Bufala e Spinaci al Sugo di Pomodoro

classic homemade cannelloni filled with buffalo ricotta and spinach in a plum tomato sauce

Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano

penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino

Risotto con Funghi Porcini e Parmigiano

risotto with cep mushrooms, and aged parmesan

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Crostata di Limoni Brulée con Crema di Mascarpone

Amalfi lemon tart brulée served with a mascarpone cream

Coppa Yogurt Frutti di Bosco

frozen yoghurt enriched with blueberries, redcurrants and a berry coulis

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