

BOOKING TERMS AND CONDITIONS

All bookings are subject to availability.

We require a non-refundable deposit of £15 per person for standard bookings.

Should numbers drop without notification of at least 5 working days, the deposit paid per person will be retained.

Menu content is correct at the time of going to print and may be subject to change.

All private areas require a minimum spend according to your requirements.

Deposits may be paid by cheque, payable to Roc Restaurants Ltd.

Cash deposits must be made in person.

Access to some areas of the restaurant may be restricted due to private functions.

Return of your booking form is deemed acceptance of these terms and conditions.

TABERNA ETRUSCA

CHRISTMAS BOOKING FORM
FOR
LUNCH AND DINNER



BOOKING FOR LESS THAN 30 BUT
NEED SOMETHING EXTRA SPECIAL?
WHY NOT CONSIDER OUR PRIVATE
DINING ROOM?

TABERNA ETRUSCA:

9-11 BOW CHURCHYARD, LONDON EC4M 9DQ
TEL: 020 7248 5552, TABERNA@ETRUSCARESTAURANTS.COM
WWW.TABERNAETRUSCA.CO.UK

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Taberna Etrusca Private Dining Christmas Menu 1 2017

3 courses – £39.00

Primi Piatti

Crema di Zucca Mantovana con Amaretti e Zenzero

cream of pumpkin and amaretti soup with a crème fraiche and ginger drizzle

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

Crocchette di Patate e Prosciutto con Fonduta Tartufata e Misticanza

potato and Parma ham croquettes with a truffle cheese fondue and a mixed wild leaf salad

Salmone Marinato ai Due Pepi con Insalata di Pompelmo,

Finocchio e Cicoria Bianca

thinly sliced Stornoway salmon marinated with green

and pink peppercorns and a grapefruit, fennel and white chicory salad

Secondi Piatti

Lasagna di Spinaci e Burrata

homemade lasagna with spinach and burrata cheese

Merluzzo al Forno Avvolto in Pancetta 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

Tacchino Tradizionale Arrosto

roasted Norfolk Christmas turkey with all the trimmings

Petto di Pollo al Limone con Insalata di Cavolo Bianco

breast of Shropshire corn fed chicken pan fried with lemon

and white wine served with a Mediterranean style cauliflower salad

Dolci

Tiramisù

savoiardi biscuits dipped in espresso coffee and layered with mascarpone

Torta di Pere e Frangipane Servita con Crema Inglese alla Vaniglia e Rum

pear and frangipane tart served with a vanilla and rum custard cream

Profiterolles alla Panna con Salsa al Cioccolato

soft choux pastries filled with whipped cream, covered with a chocolate cream

Coppa Yogurt Frutti di Bosco

frozen yoghurt enriched with blueberries, red currants and a berry sauce

Taberna Etrusca Private Dining Christmas Menu 2 2017

3 courses – £49.00

Glass of Prosecco di Valdobbiadene

with large green and black marinated Taggiasche olives

Primi Piatti

Insalata di Anatra con Melograno in Salsa di Miele e Mostarda

crispy confit of Gressingham duck salad with pomegranate

and a honey mustard dressing

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

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

Tartara di Tonno con Pomodorini Mediterranei

tuna tartare on a bed of finely chopped Pachino tomatoes, capers,

red onions and pickled cucumber

Carpaccio di Manzo con Fonduta Tartufata e Rucola

finely sliced Surrey Farm beef carpaccio with a truffle cheese fondue and rocket salad

Maccaroni Freschi con Stracotto d'Agnello al Vino Rosso e Pecorino Romano

homemade macaroni with braised red wine Welsh lamb

and aged Roman pecorino cheese

Secondi Piatti

Risotto con Gamberi e Rucola

king prawn risotto with rucola

Filetto di Branzino al Forno con Spinaci, Lenticchie ed Olio al Tartufo

oven baked fillet of sea bass with wilted spinach, Puy lentils and a truffle oil drizzle

Tradizionale Tacchino Arrosto

roasted Norfolk Christmas turkey with all the trimmings

Stracotto D'Agnello con "Colcannon Mash" Patate e Cipollotti e Cavolo Nero

slow cooked Welsh lamb with curly kale, colcannon mash and a rich Barolo jus

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

Dolci

Latte Caramellato con Praline di Nocciole, Panna Montata e Granella

crème caramel topped with a vanilla mousse containing a layer of almond

and hazelnut praline finished with caramelized sugar brûlée

Panettone "Bread and Butter" Pudding

panettone bread and butter pudding with double cream

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

Flute al Limoncello

lemon ice cream with swirls of lemon liqueur sauce

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. Please note that this menu is subject to change.

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CHRISTMAS WINE SPECIAL

GOLD PACKAGE -2 Bottles for £60.00

White - Grillo '16 Feudi Arancio - Grillo (Sicily, Italy)

White - Sauvignon Reserva '16 Pionero Morandè - Sauvignon (Aconcagua, Chile)

Red - Syrah '15 Feudi Arancio - Syrah (Sicily, Italy)

Red - Pinot Noir Reserva '16 Pionero Morandè - Pinot Noir (Aconcagua, Chile)

SILVER PACKAGE -2 Bottles for £50.00

White - Pinot Grigio '16 Terre del Noce - Pinot Grigio (Trentino, Italy)

White - Silenzi Bianco '16 Pala - Vermentino, Nuragus (Sardinia, Italy)

Red - Merlot '15 Castel Firmian - Merlot (Trentino, Italy)

Red - Silenzi Rosso '16 Pala - Carignano, Monica, Sangiovese (Sardinia, Italy)

BRONZE PACKAGE -2 Bottles for £45.00

White - Falanghina '16 Il Quarto Miglio - Falanghina (Campania, Italy)

White - Cataratto Vitese '16 Colomba Bianca - Cataratto (Sicily, Italy)

Red - Nero d'Avola Vitese '16 Colomba Bianca - Nero d'Avola (Sicily, Italy)

Red - Aglianico '15 Il Quarto Miglio - Aglianico (Campania, Italy)

