

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 Christmas Set Menu 1 2017

3 courses – £34.00

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

Gnocchi alla Sorrentina

homemade potato gnocchi with Pachino cherry tomatoes, fresh basil

and shredded buffalo mozzarella

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

Samone ai Ferri con Tuberi Arrosto e Salsa Olandese agli Agrumi

grilled Stornoway salmon with honey roasted root vegetables and a citrus Hollandaise

Tacchino Tradizionale 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

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

Torta di Formaggio alla Vaniglia con Ciliege e Briccole di Amaretti

succulent black cherries in a creamy cheesecake filling, topped

with crumbled Amaretti biscuits baked on a sweet biscuit base

Coppa Yogurt Frutti di Bosco

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

Taberna Etrusca Christmas Set Menu 2 2017

3 courses – £39.00

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

Tartara di Tonno con Pomodorini Mediterranei

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

and pickled cucumber

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

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

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

Fritto di Gamberi, Calamari e Zucchine con Aioli alla Paprika

lightly fried king prawns, squid and courgettes with a paprika aioli

Tradizionale Tacchino Arrosto

roasted Norfolk Christmas turkey with all the trimmings

Anatra Arrosto con Songino e Castagne in Salsa alla Cannella

roasted breast of Gressingham duck with braised parsnips, chestnuts

and a wine and cinnamon jus

Scalopa di Vitello con Carciofi e Limone

veal paillard with braised artichokes, white wine and Amalfi lemon

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

Crostata di Limoni Brulée con Crema di Mascarpone

Amalfi lemon tart brûlée served with a mascarpone cream

Selezione di Formaggi

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

Taberna Etrusca Christmas Vegetarian Set Menu 2017

3 courses – £34.00

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

Gnocchi alla Sorrentina

homemade potato gnocchi with Pachino cherry tomatoes, fresh basil and shredded buffalo mozzarella

Secondi Piatti

Risotto Zucchine e Provolone

risotto with courgettes and aged provolone cheese

Penne con Funghi Misti, Rucola e Pomodorini

penne with mixed wild mushrooms, rocket, cherry tomatoes and Roman pecorino

Lasagna di Spinaci e Burrata

homemade lasagna with spinach and burrata cheese

Millefoglie di Zucchine, Patate Dolci e Zucca con Fonduta ed Olio al Tartufo

courgette, sweet potato and pumpkin millefeuille with rich cheese fondue and truffle oil

Dolci

Tiramisù

savoardi biscuits dipped in espresso coffee and layered with mascarpone cream

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

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)

Please read this form and the conditions. Complete, sign and return to us by emailing events@etruscarestaurants.com or taberna@etruscarestaurants.com or by popping in to see us.

Name _____

Company _____

Address _____

Postcode _____

Contact Number _____

Email _____

Should you require one of our venues for exclusive use please contact us on:

020 7248 5552

taberna@etruscarestaurants.com or events@etruscarestaurants.com

[] Please tick the box if you would prefer not to receive information about future promotions and marketing events from Taberna Etrusca

PLEASE INDICATE YOUR REQUIREMENTS BELOW:

Restaurant booking [] Private Dining Room Booking []

Lunch booking [] Dinner Booking []

No of people _____

Date Required (first choice) _____

Date Required (second choice) _____

Time of Booking _____

Special Requirements _____

PAYMENT DETAILS

To confirm your booking we require a deposit of £15 per person. This will be deducted from your final bill. However, should your numbers decrease without prior notification of at least 5 working days, deposits paid for absent persons will be retained.

Visa [] Maestro [] Amex [] Mastercard []

Name on Card: _____

Credit Card No: _____

Start Date: _____ Expiry Date: _____

CCV No: _____ Issue No: _____
last 3 digits on back of card Maestro

Signature: _____