

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 Etrusca 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 2018

3 courses – £39.00

Primi Piatti

Zuppa di Lenticchie con Pancetta Croccante

Umbrian Lentil soup with crispy pancetta

Polenta Grigliata con Funghi Selvatici e Taleggio Gratinato

grilled polenta with sautéed mixed wild mushrooms and gratinated taleggio 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 Scamorza

oven roasted fillet of Atlantic cod wrapped in pancetta with

a crisp roulade of spinach and scamorza and a Pachino cherry tomato coulis

Tacchino Tradizionale Arrosto

roasted Norfolk Christmas turkey with all the trimmings

Petto di Pollo al Ripieno di Scamorza e Spinaci

con Purea di Patate e Salsa al Rosmarino

breast of Shropshire chicken filled with smoked scamorza and leaf spinach,

pan fried with a light fresh rosemary jus served with mashed potato

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Panna Cotta con Caramello

traditional Italian dessert made with fresh cream and vanilla,

topped with caramel sauce

Profiterolles alla Panna con Salsa al Cioccolato Bianco

soft choux pastries filled with chocolate cream, covered

with a gentle vanilla cream and decorated with milk chocolate curls

Coppa Fiordilatte Fragole e Caramello

milk gelato with almond crunch, semi-candied strawberries,

caramel and flaked almond topping

Taberna Etrusca Private Dining Christmas Menu 2 2018

3 courses – £49.00

Glass of Prosecco di Valdobbiadene

with large green and black marinated Taggiasche olives

Primi Piatti

Insalata di Anatra Croccante con Anguria, Pinoli, Coriandolo e Rucola

crispy Gressingham duck salad with water melon, roasted pine kernels,

coriander and rocket

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

Maccheroni Freschi con Stracotto d’Agnello al Vino Rosso e Pecorino Romano

homemade maccheroni with a red wine braised Welsh lamb

and aged Roman pecorino cheese

Secondi Piatti

Risotto con Capesante e Crema di Zucchine

risotto with king scallops and a courgette cream

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

Tacchino Tradizionale Arrosto

roasted Norfolk Christmas turkey with all the trimmings

Stinco D’Agnello con “Colcannon Mash” Patate

e Pastinache Croccanti e Cavolo Nero

slow cooked Welsh lamb shank with colcannon mash, crispy parsnips,

red cabbage and a rich Barolo wine jus

Bistecca di Manzo alla Griglia con

Cipolle in Agro Dolce Fritte Gratinata al Gorgonzola

grilled 28 day matured Surrey farm rib eye steak with pickled fried onions

and topped with gratinated gorgonzola cheese

Dolci

Torta di Formaggio alle Fragole

biscuit base with a layer of lemon flavored ricotta ,topped with redcurrants

and wild strawberries

Panettone "Bread and Butter" Pudding

panettone bread and butter pudding with double cream

Torta Cioccolato e Pere

shortcrust pastry base filled with chocolate cream ,decorated with half pears

and chocolate curls

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

