



Taberna Etrusca

Taberna Etrusca Private Dining Christmas Menu 1

3 courses – £38.00

Primi Piatti

Crema di Ceci e Erbe Fini con Semi di Finocchio

cream of chickpea and fine herb soup with fennel seeds

Insalata di Rucola, Pecorino, Carciofi, Mandole Salate e Salsa di Lemone

rocket salad with pecorino, raw artichoke, salted almonds and lemon dressing

Crochette 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

Salmonato Marinato con Giardiniera di Barbabietole Fatta in Casa e Nocciole Tostate

Stornaway Salmon cured in cane sugar and sea salt served

with rice vinegar pickled rainbow beetroot and crushed toasted hazelnuts

Secondi Piatti

Tortelloni di Zucca en Salsa Amaretti

homemade pumpkin tortelloni with an amaretti sauce

Filetto di Merluzzo Avolto con Pancetta con Cipolle al Balsamico e Spinaci

pan-fried fillet of Atlantic cod wrapped in pancetta served

with balsamic braised red onions and sautéed spinach

Tradizionale Tacchino Arrosto

roasted Norfolk Christmas turkey with all the trimmings

Petto di Pollo alla Griglia con Insalate di Casaer Acciughe in Tempura

grilled breast of Shropshire corn fed chicken with a classic Caesar salad

topped with anchovy tempura

Dolci

Tiramisù

savoardi 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

Coppa Mascarpone ed Amaretto

rich mascarpone cream and chocolate sauce topped with crushed macarons

and chocolate curls

Coppa Yogurt Frutti di Bosco

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

Caffè e Piccola Pasticceria

coffee and petit fours

Taberna Etrusca Private Dining Christmas Menu 2

3 courses – £48.00

Glass of Prosecco di Valdobbiadene

with large green and black marinated Taggiasche olives

Primi Piatti

Insalata di Anatra con Patate, Barbabietole e Salsa di Arachide, Arancia e Peperoncino

confit Gressingham duck salad with purple potatoes, steamed beetroot

and a peanut, orange and chilli dressing

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

Pappardelle con Ragù di Stinco di Manzo

homemade pappardelle with a slow-cooked beef shin ragù

Secondi Piatti

Risotto con Granchio, Gamberi, Cipollotti e Mascarpone

risotto with Cornish crab, spring onions, mascarpone and tiger prawns

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

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

Tradizionale Tacchino Arrosto

roasted Norfolk Christmas turkey with all the trimmings

Scaloppa di Vitello con Spinaci Pomodoro e Mozzarella

veal paillard topped with spinach, fresh tomato and melted mozzarella

Tagliata di Manzo con Bietole Dolci e Funghi Misti

sliced and grilled 28-day matured Hereford rib-eye with sweet chard and mixed wild mushrooms

Dolci

Panna Cotta alla Vaniglia con Salsa di Lamponi e Pistacchi

rich vanilla panna cotta topped with raspberry compote and pistachio crumbs

Panettone "Bread and Butter" Pudding

panettone bread and butter pudding with double cream

Crostata di Limoni Brulée con Crema di Mascarpone

Amalfi lemon tart brulée served with a mascarpone cream

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

Caffè e Piccola Pasticceria

coffee and petit fours

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
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