

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> <u>No minimum spend above 11 Guests</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 – £34.50

Primi Piatti

Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico

sourdough bruschetta with burrata, confit tomatoes and basil dressing

Arancini di Riso con Pomodoro Piccante

deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa

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 Mista di Pesce con Condimento al Peperoncino e Timballo di Riso alla Zafferano

grilled mixed fish Mediterranean style with a lemon and chilli dressing and a saffron risotto timbale

Petto di Pollo 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

Cheesecake al Cioccolato Bianco e Frutto della Passione

white chocolate and passion fruit cheesecake

Sorbetto al Cocco e Mango

coconut ice cream and mango sorbet with a heart of meringue and topped with a raspberry, a lychee and a kiwi slice

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

Taberna Etrusca –Private Dining Menu 2– £39.50

Primi Piatti

Insalata Tricolore

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

Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano

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

Prosciutto di Parma con Melone

18 month cured Gran Riserva Parma ham with melon

Secondi Piatti

Merluzzo Arrosto con Pancetta e Broccoli Teneri

oven roasted fillet of Atlantic cod wrapped in pancetta and served with tender stem broccoli

Osso Buco con Riso in Bianco Mantecato con Burro e Parmigiano e Piselli Saltati

braised veal osso buco served with a butter, parmesan and garden pea risotto

Petto d’Anatra al Agro Dolce con Pak Choi Saltate

breast of Gressingham duck pan fried with a sweet and sour orange and Gran Marnier sauce, served with a sweet potato mash

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Creme Brulée

vanilla custard base with a caramelised brown sugar topping

Tartufo di Limone e Limoncello

refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast

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

Taberna Etrusca –Private Dining Menu 3– £44.50

Primi Piatti

Risotto con Gamberi e Cipollotti

risotto mantecato with tiger prawns, spring onions and spicy Datterino tomatoes

Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia

tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons

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 con Concasse di Pomodori, Rucola, Parmigiano e Tartufo Nero

finely sliced Surrey farm beef carpaccio with a fresh concasse of tomatoes, rocket, shaved parmesan and black truffle

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

Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa e Patate Fritte

grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction and French fries

Nodino di Vitello al Burro e Salvia

pan fried veal chop with fresh sage, butter and white wine

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Torta di Formaggio Ripieno di Mirtilli con Frutta del Passione

mascarpone cheesecake filled with blueberries and topped with passion fruit

Creme Brulée

vanilla custard base with a caramelised brown sugar topping

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 – £34.50

Primi Piatti

Insalata Tricolore

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

Arancini di Riso con Pomodoro Piccante

deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa

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

sourdough bruschetta with buffalo mozzarella, confit tomatoes and basil dressing

Secondi Piatti

Paccheri Cacio e Pepe con Pistacchi

homemade paccheri with Roman pecorino cheese, black pepper and sprinkled with pistachios

Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano

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

Risotto con Funghi Misti

risotto with mixed wild mushrooms

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese

traditional tiramisù with Genoese sponge biscuit

Torta di Formaggio Ripieno di Mirtilli con Frutta del Passione

mascarpone cheesecake filled with blueberries and topped with passion fruit

Sorbetto al Cocco e Mango

coconut ice cream and mango sorbet with a heart of meringue and topped with a raspberry, a lychee and a kiwi slice

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