

Book your Christmas party with Delgados.

Choose your party's menu:

FESTIVE or SPECIAL (delete applicable)

please note: your booking is not confirmed until both deposit (£10pp) and pre order is received

Write your orders here:

Name:

Festive House Menu

Starters	Quantity
Zuppa Della Casa	
Bruschetta	
Garlic Bread Slices	
Funghi Alfredo	
Paté	
Mains	
Bolognese	
Verdura	
Arrabiata	
Taglietelle Toscana	
Choice of Pizza	
Desserts	
Profiteroles	
Toffee Cheesecake	
Ice Cream Vanilla	
Fruit Sorbet	

Christmas Special Menu

Starters	Quantity
Nunini	
Paté	
Tartlette Salata	
Garlic Bread with Mozzarella	
Mains	
Chrimbo Italiano	
Bistecca (£3.00 surcharge)	
Gorgonzola Di Gamberetti	
Mediterranean BBQ Ribs	
Pesto Penne Al Forno	
Desserts	
Choose a dessert from our Festive menu or choose from the list below! The choice is yours!	
Lemon Zabaglione	
Salted Caramel Cheesecake	
Home Made Christmas Ice Cream	
Natale Tartlette.	



*Celebrate Christmas
from Tuesday 19th November*

Festive House Menu

2 COURSES £17.50

3 COURSES £19.95

Starters

Zuppa Della Casa

A classic homemade soup – cream of sweet vine tomato.

Bruschetta

Homemade bread slices, lightly toasted and rubbed with garlic, topped with tomato and mozzarella.

Garlic Bread Slices

Our homemade garlic bread slices.

Funghi Alfredo

Our sautéed garlic mushrooms smothered in a rich cheese sauce and served with toasted bread slices.

Paté

Our homemade chicken and pork paté is served with our very own compote and toasted bread slices.

Mains

Bolognaise

Full of flavour beef mince immersed in our rich vegetable ragu served on spaghetti.

Verdura

A rich vegetable ragu with all the flavours of our Bolognaise without the beef mince served with tagliatelle.

Arrabiata

This hot and spicy dish containing chorizo sausage, fresh chillies and red onions tossed in penne.

Tagliatelle Toscana

Succulent chicken pieces and garlic mushrooms served with a creamy cheese sauce with tagliatelle.

Choice of Pizza

Choose from any of our homemade pizzas in our extensive in-house menu.

Desserts

Profiteroles

Profiteroles immersed in chocolate mousse and topped with even more chocolate.

Toffee Cheesecake

A rich and creamy vanilla cheesecake, topped with a rich toffee sauce.

Ice Cream Vanilla

Ice cream with a choice of sauce.

Fruit Sorbet

Refreshing Lemon or Mango fruit sorbet.

Christmas Special Menu

2 COURSES £21.95

3 COURSES £24.95

Starters

Nunini

Oaked smoked salmon and king prawns with a lemon and chive infused crème fraiche served with a citrus balsamic salad.

Paté

Our homemade duck and cointreau paté is served with our orange balsamic vinegar and toasted bread slices.

Tartlette Salata

Smoky chorizo with cherry vine tomatoes encased in a warm pastry tartlette, topped with parmesan shavings, finished with a sweet red onion and balsamic reduction.

Garlic Bread with Mozzarella

10" Homemade pizza base smothered in garlic & herb infused butter topped with mozzarella cheese.

Mains

Chrimbo Italiano

Sliced turkey breast, with a chorizo stuffing & festive seasonal vegetables, herb roasted potatoes & rich cranberry gravy.

Bistecca (£3.00 surcharge)

28 day extra mature British sirloin steak cooked to your liking with roasted Mediterranean vegetables.

Gorgonzola Di Gamberetti

King prawns immersed in a rich creamy blue cheese gorgonzola sauce, served with tagliatelle pasta.

Mediterranean BBQ Ribs

A full rack of our tender smoked BBQ ribs served with our smoky Mediterranean BBQ sauce & herb roasted potatoes.

Pesto Penne Al Forno

Penne pasta tossed in a creamy pine nut pesto sauce with sweet vine tomatoes topped with mozzarella, baked in the oven until golden brown.

Desserts

Choose a dessert from our Festive menu or choose from the list below! The choice is yours!

Lemon Zabaglione

Lemon sherbet ice cream dome with a gooey centre.

Salted Caramel Cheesecake

A rich and creamy vanilla cheesecake, topped with salted caramel sauce and salted caramel crunch.

Home Made Christmas Ice Cream

Homemade special festive mince pie ice cream or see the Ice cream of the day.

Natale Tartlette

Vanilla pod panna cotta set in a rich pastry base, served with a wild winter berry reduction.