

SAN CARLO

# BUON NATALE

CHRISTMAS MENU 2022

Celebrate at San Carlo this festive period.

Renowned for our fresh produce sourced from the best producers in Italy and the UK our festive menu's showcase some of our best plates.

This year is our most luxurious menu to date including black winter truffle and burrata. As usual you will be guaranteed the famous San Carlo atmosphere and flamboyant service.

Whether it's for a an office party or family get together San Carlo is the only place to be this Christmas.

# SAN CARLO

PLEASE CALL OR EMAIL  
[CHRISTMAS@SANCARLO.CO.UK](mailto:CHRISTMAS@SANCARLO.CO.UK)  
TO RESERVE

San Carlo, 40-42 King Street West,  
Manchester M3 2WY  
0161 834 6226

San Carlo, 41 Castle Street,  
Liverpool L2 9SH  
0151 236 0073

San Carlo, 6-7 South Parade,  
Leeds LS1 5QX  
0113 246 1500

# SAN CARLO

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[WWW.SANCARLO.CO.UK](http://WWW.SANCARLO.CO.UK)



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# CHRISTMAS FAYRE LUNCH & DINNER

## Gamberoni Luciana

Prawns with garlic, chilli & tomato  
with a touch of cream

## Mozzarella in Carrozza

Popular in Southern Italy, fried mozzarella  
in bread with a garlic & tomato sauce

## Salmone Affumicato

Scottish smoked salmon served with  
chopped shallots & Amalfi lemon

## Tuscan Paté

Chicken liver paté with Italian brandy,  
served with toasted Altamura bread & fig chutney

## Burrata e Pomodoro Arrosto

Creamy burrata with roasted Pachino tomatoes

## Zuppa al Tartufo

Creamy onion, potato & truffle soup  
with fresh black winter truffle

## Suprema di Pollo Principessa

Pan fried breast of chicken with a white wine, mushroom  
& cream sauce, garnished with asparagus

## Tacchino con ripieno di Castagne

Turkey with chestnut stuffing, chipolatas  
wrapped in pancetta, served with Italian jus

## Ravioli Tartufo

Handmade ravioli filled with pecorino cheese  
& truffle with a cream, parmesan & truffle sauce,  
topped with fresh black winter truffle

## Seabass Signor Sassi

Pan fried seabass fillets in white wine & garlic,  
with seasonal winter mushrooms

## Salmone Prosecco e Gamberetti

Pan fried salmon served with prosecco  
& Norwegian prawn sauce

## Medaglioni al Pepe

(£3 Supplement per person per fillet)

Fillet of beef medallions pan fried in a green  
peppercorn sauce

## Melanzane alla Parmigiana

Layers of finely sliced aubergines with fresh tomato  
sauce, buffalo mozzarella cheese with fresh basil  
served on a bed of rocket salad topped  
with parmesan cheese

Selection of seasonal vegetables & rosemary potatoes

## Panettone Bread & Butter Pudding

With limoncello & homemade vanilla icecream

## Ferrero Rocher Cake

## Tiramisu

The Italian classic made with savoiardi biscuits soaked  
in Marsala wine, coffee & mascarpone cheese

## Pannacotta

Traditional Italian dessert made from  
fresh cream, served with winterberries

## Coffee

£44.95

# SAN CARLO BUON NATALE

CHRISTMAS MENU 2022

## CHRISTMAS DAY FESTIVE LUNCH

## Avocado Bernardo

Avocado with lobster, scampi  
& prawns with marie rose sauce

## Salmone Affumicato

Scottish smoked salmon served with  
chopped shallots & Amalfi lemon

## Carpaccio di Manzo

Very thinly sliced fillet of beef with mustard  
dressing, parmesan cheese & rocket salad

## Tuscan Paté

Chicken liver paté with Italian brandy,  
served with toasted Altamura bread & fig chutney

## Zuppa di Aragosta

Mediterranean lobster soup

## Melanzane alla Parmigiana

Layers of finely sliced aubergines with fresh tomato  
sauce, buffalo mozzarella cheese with fresh basil  
served on a bed of rocket salad topped  
with parmesan cheese

Champagne Sorbet

## Tournedo Rossini

Classic fillet of beef cooked in madeira  
wine sauce topped with foie gras & fresh truffle

## Tacchino con ripieno di Castagne

Turkey with chestnut stuffing, chipolatas  
wrapped in pancetta, served with Italian jus

## Brasato di Agnello

Slow cooked lamb shoulder served with spinach

## Halibut Pernod

Wild North Atlantic halibut fillet with garlic spinach,  
lobster bisque, tomato concasse, chives & basil

## Salmone Prosecco e Gamberetti

Pan fried salmon served with prosecco  
& Norwegian prawn sauce

## Tagliolini con Aragosta

Special egg pasta from Venice cooked with lobster,  
brandy, cream & a hint of tomato

Selection of seasonal vegetables & rosemary potatoes

## Tiramisu

The Italian classic made with savoiardi biscuits soaked  
in Marsala wine, coffee & mascarpone cheese

## Torta Pistachio

Sicilian pistachio cake

## Millefoglie

Crisp & delicate puff pastry layered with Chantilly cream

## Coffee & Petitfours

£89.95

(children under 12 half price) Vegan / Vegetarian options are available  
A discretionary service charge will be added to your bill



## NEW YEAR'S EVE

ENTERTAINMENT AT  
SELECTED RESTAURANTS

A LA CARTE MENU  
AVAILABLE

BOOK NOW

If you suffer from a food allergy or  
intolerance, please let the manager know  
upon placing your order. Guests with  
severe allergies or intolerances should be  
aware that although all due care is taken,  
there is a risk of allergen ingredients still  
being present.

Should customers require wheelchair  
assistance please contact the restaurant  
prior to their visit.

