

Available from November 16th

CHRISTMAS FAYRE LUNCH

Served from 12pm–5pm

ANTIPASTI

Gamberoni Luciana GFO
king prawns with garlic, chilli, tomato,
a touch of cream & toasted Altamura bread

Mozzarella in Carrozza
popular in Southern Italy, fried mozzarella in
bread with a basil & tomato sauce

Bruschetta Romana VE
toasted Altamura bread with chopped
Sicilian pachino tomatoes, garlic & olive oil

Garlic Mushrooms & Truffle
toasted Altamura bread with garlic mushrooms,
Italian black truffle & Grana Padano shavings

Tuscan Pâté
chicken liver pâté with Italian brandy,
served with toasted Altamura bread & fig chutney

Zuppa di Funghi
homemade mushroom soup with croutons & fresh truffle

SECONDI

ALL SERVED WITH A SELECTION OF
SEASONAL VEGETABLES & ROSEMARY POTATOES

Branzino GF
pan-fried fillet of sea bass with a lime sauce

Tacchino con Ripieno di Castagne
turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus

Medaglioni al Pepe GF
(£4.50 Supplement per person per fillet)
fillet of beef medallions, pan-fried in a green peppercorn sauce

Suprema di Pollo Principessa
pan-fried chicken breast with white wine,
mushrooms & cream, with green asparagus

Roasted Cauliflower VE
with broad bean cream & toasted hazelnuts

Mafaldine con Ragù di Manzo
short wavy pasta with slow cooked beef ragù

Ravioli Spinaci
spinach & ricotta ravioli with Pachino tomatoes

DOLCI

Panettone Bread & Butter Pudding
with limoncello & homemade vanilla ice cream

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

Panna Cotta Amarena GF
traditional Italian dessert with Amarena cherries in syrup

Orange & Chocolate Cake VE

WITH TEA OR COFFEE

£45.50

CHRISTMAS FAYRE DINNER

Served from 5pm onwards

ANTIPASTI

Gamberoni Luciana GFO
king prawns with garlic, chilli, tomato,
a touch of cream & toasted Altamura bread

Bruschetta Romana VE
toasted Altamura bread with chopped
Sicilian pachino tomatoes, garlic & olive oil

Garlic Mushrooms & Truffle
toasted Altamura bread with garlic mushrooms,
Italian black truffle & Grana Padano shavings

Tuscan Pâté
chicken liver pâté with Italian brandy,
served with toasted Altamura bread & fig chutney

Burrata e Pomodoro GF
burrata from Corato in Puglia served with
marinated beef tomato carpaccio & fresh basil

Zuppa di Funghi
homemade mushroom soup, with croutons & fresh truffle

SECONDI

ALL SERVED WITH A SELECTION OF
SEASONAL VEGETABLES & ROSEMARY POTATOES

Tacchino con Ripieno di Castagne
turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus

Medaglioni al Pepe GF
(£4.50 Supplement per person per fillet)
fillet of beef medallions pan-fried in a green peppercorn sauce

Suprema di Pollo Principessa
pan-fried chicken breast with white wine,
mushrooms & cream, with green asparagus

Roasted Cauliflower VE
with broad bean cream & toasted hazelnuts

Salmone Prosecco e Gamberetti
pan-fried salmon cooked with baby
prawns & Prosecco sauce

Mafaldine con Ragu di Manzo
short wavy pasta with slow cooked beef ragu

Ravioli Tartufo
handmade ravioli filled with pecorino cheese & truffle,
with a cream & Grana Padano sauce, topped with fresh truffle

DOLCI

Panettone Bread & Butter Pudding
with limoncello & homemade vanilla ice cream

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

Panna Cotta Amarena GF
traditional Italian dessert with Amarena cherries in syrup

Orange & Chocolate Cake VE

WITH TEA OR COFFEE

£49.50

Gift vouchers

Speak to the team to purchase today or scan the QR code and give the gift of San Carlo.



New Year's Eve

ENTERTAINMENT AT
SELECTED RESTAURANTS

À LA CARTE MENU AVAILABLE

BOOK NOW

VE = Vegan (Altamura bread may contain traces of milk)
GFO = Gluten Free Option Available
GF = Gluten Free

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.