

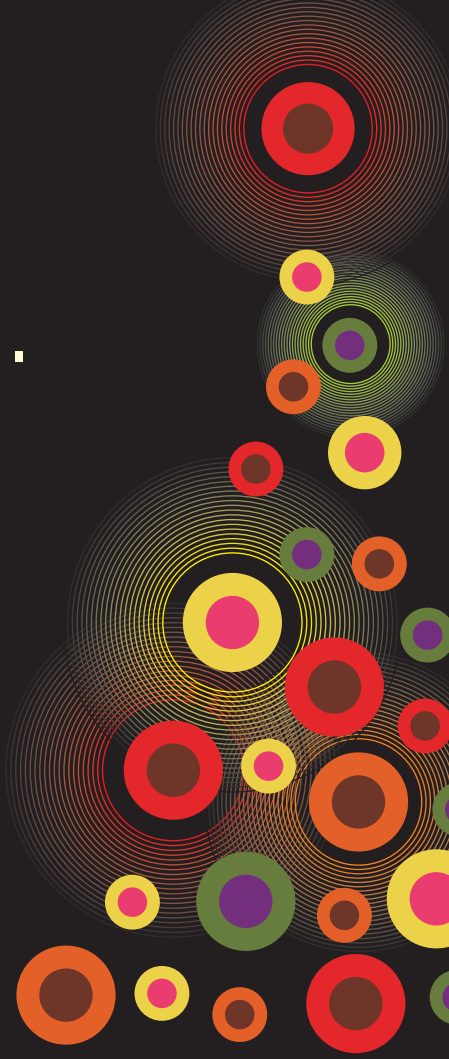
Christmas.

Buon Natale!

Enjoy Christmas
time with family
and friends.

Salvatore's

Modern Italian dining in contemporary surroundings



Christmas Lunch

£12.95

Funghi Salvatore

Our famous garlic stuffed mushrooms topped with tomato and mozzarella and baked in the oven.

Mangia tutto fritti

Deep fried whitebait served with a crisp salad and garlic mayonnaise.

Pâté della casa ai due gusti

Rich homemade chicken liver and pork pâté made to the chefs secret recipe served with crostini and tangy caramelised onion chutney.

Zuppa inverno

Homemade soup served with our crusty home baked bread.

Galletta di tacchino ripiena di salsiccia e pistachio con salsa al timo

Rolled turkey stuffed with sausage and pistachio in a thyme sauce served with roast potatoes and carrots.

Pizza

A choice of pizza off our main menu.

Salmone all'erbe

Pan fried supreme of salmon served in a prawn, white wine and herb sauce served with new potatoes.

Fettuccine Boscaiola

Fettuccine sautéed with wild mushrooms and shallots in a creamy white wine sauce. Topped with fresh avocado.

Fancy dessert? Just add £2.50

Christmas Evening

£18.95

Funghi Fritto Ripieni al Formaggio

Deep fried mushrooms stuffed with creamy goat's cheese served on a bed of salad leaves finished with a garlic mayonnaise.

Zuppa inverno

Homemade soup served with our crusty home baked bread.

Fritto misto di pesce con verdure

Deep fried mixed fish with julienne of vegetables serve with homemade tartar sauce.

Salsiccia con peperonata e polenta

Spicy Italian sausage casserole cooked with tomatoes and peppers set on a bed of aromatic polenta.

Galletta di tacchino ripiena di salsiccia e pistachio con salsa al timo

Rolled turkey stuffed with sausage and pistachio in a thyme sauce served with roast potatoes and carrots.

Pollo ai funghi selvatici

Chicken breast cooked in a rich cream and white wine sauce with mixed wild mushrooms.

Branzino con crema di peperoni e rucola

Oven roasted sea bass fillet served with a roast pepper cream and topped with a rocket salad and coconut shavings.

Cannelloni Giardiniera

Tubes of pasta filled with ricotta, courgettes, sun blushed tomatoes, basil and feta cheese, topped with tomato then baked.

Cosciotto di angello

Slow cooked lamb shank cooked in a rich red wine, tomato and root vegetable sauce served on a bed of carrot and potato mash.

Chocolate Tiramisu

Selection of Ice cream

New Year's Eve

£49.95

Chef's Plate

A selection of homemade antipasti and canapés.

Funghi Trifolati all'aglio alla moda dello chef

Sautéed mixed mushrooms cooked in garlic, parsley and white wine set on a bed of Parmesan polenta and finished with a touch a tomato and cheese.

Asparagi con uovo in camicia e uovo di salmon con salsa Hollandese

Fresh asparagus, softly poached free range egg and salmon caviar. Served with rich Hollandaise sauce.

Ananas con speak e riuzione di vino rosso

Baby pineapple wrapped together with a traditional northern Italian smoked ham in a sweet red wine reduction.

Vellutata di ceci con moscardini

A casserole of chickpeas cooked in a vegetable bullion served with spicy sautéed baby squid.

Coda di rospo in crosta di sesame su mille foglie di patate con salsa all'aglio dolce

A medallion of monk fish coated in a sesame seed crust set of a millfoie of potatoes served with a creamy sweet garlic sauce.

Occhio di bue con fonduta dix formaggio e porcini in concasse

Pan fried ribeye steak set on a concasse of porcini mushrooms and topped with a cheese fonduta.

Zuppe di pesce

Italian fish stew, monk fish, mussels, king prawns, scallops and squid in a tomato, white wine and garlic sauce finished with fresh basil and toasted crostini.

Risotto primavera

Arborio rice cooked with asparagus and peas, topped with rocket and Parmesan shavings and all served in a crusty Parmesan basket.

Carre di agnello con orzo

Roast rack of lamb set on a bed of barley and red wine sauce.

Panna Cotta con frutti di bosco

Rich and creamy panna cotta laced with black forest fruits served with a white chocolate sauce.

Pera di anno

Warm pears caramelised in port with a sweet grape coulis all served with vanilla ice cream.

Pre-Order Form

Name:

Telephone Home:

Work:

Mobile:

E-mail:

Party Name:

Date of Function:

Number of Guests:

Christmas Lunch

Funghi

Mangia

Pâté

Zuppa

Galletta

Pizza

Salmone

Fettuccine

Dessert

Christmas Evening

Funghi

Zuppa

Fritto

Salsiccia

Galletta

Pollo

Branzino

Cannelloni

Cosciotto

Tiramisu

Ice Cream

New Year's Eve

Chef's Plate

Funghi

Asparagi

Ananas

Vellutata

Coda

Occaio

Zuppe

Risotto

Carre

Panna Cotta

Pera

Please write the numbers required in the appropriate boxes. This menu applies to Salvatore's Garstang only. Thank you.

Gift Vouchers.

*An ideal gift purchase.
Any value, any amount, and
you can use them in any of
our restaurants, any time
you like.*



Salvatore's Garstang
18 Church Street
Garstang PR3 1PA
01995 601725

Salvatore's

Modern Italian dining in contemporary surroundings

We are also at **Salvatore's Penwortham**
63 Liverpool Road, Penwortham, Preston PR1 9XD
01772 746602
and **Salvatore's Kirkham**
Blackpool Road, Newton with Scales, Preston PR4 3RJ
01772 673231

