

Christmas Menu 2009



Starter

Tomato Soup

Tomato cream soup with parmesan croutons

Mozzarella in Carrozza

Deep fried mozzarella cheese, coated in herbal breadcrumbs, served with pesto dressing.

Salmon and prawn cake

Salmon and prawn cake, served with sweet vegetable salsa.

Chicken liver and duck pate

Chicken liver and duck pate served with Melba toast and onion dressing.

Main

Tacchino Di Stagione Guarnito

Roast turkey breast served with all the traditional accompaniments.

Porcini Risotto

Risotto with porcini mushrooms, served with parmesan shavings, truffle oil and green salad.

Fillet of Sole

Fillet of sole with grilled courgettes. Served with new potatoes and salad.

Lamb Shank

Lamb shank with root vegetables, served with garlic mash potatoes.

Desserts

Christmas pudding

Traditional Christmas pudding and brandy sauce.

Tiramisu

Homemade tiramisu made with a secret recipe that originated in Florence, first made in La Margherita in 1978.

Profiteroles

Fresh cream profiteroles drizzled in rich chocolate sauce.

Lemon Sorbet

Lemon sorbet, served with fresh fruit and maraschino liqueur.

Prices

Lunch Sunday-Saturday

£19.95

Dinner Sunday-Wednesday

£24.95 (includes disco until 3am)

Dinner Thursday-Saturday

£27.95 (includes disco until 3am)

All prices are to include service charge and VAT



Dear Customer,

Firstly we would like to take this opportunity to thank you for your Christmas reservation and wish you, on behalf of everyone at La Margherita, a Merry Christmas and a prosperous 2010.

La Margherita offers you the opportunity to enjoy an outstanding three course meal followed by a disco until 3am. You will be entertained by a wide range of music, creating a festive atmosphere that will be memorable for years to come.

During December, Wednesday night will be an evening of live entertainment, followed by a disco until 3am. *please see below for show dates.

This year's Christmas menu will be available from Friday 27th November and throughout December. Menu choices should reach La Margherita three weeks prior to your reservation. Please sign and return this letter, together with both selection forms (the analytical and summary sheet).

A five pounds deposit is required to confirm your booking. Please note that your booking will be treated as provisional and unconfirmed bookings will be released. (Deposits are non-refundable). If any of the menu choices or numbers are to change, we must be informed by 11.00am on the day of the booking, after that time no changes can be made and the full amount of the meal will be charged. Cancellations before 11.00am will result in only losing the deposit of the person(s) who will not be attending.

In our continuing endeavour to provide a better service for the party organiser, we have created an excel file, that provides us with the information to create place cards for everyone in your party. If you want to take advantage of this service, please email us at the email address given below.

For any further information or queries, please do not hesitate to contact La Margherita on 023 80333390. Alternatively, you can email us on information@lamargherita.co.uk.

Yours sincerely,

Eddy Pede

General Manager

SHOW DATES	ARTIST
Wednesday 2 nd December	artists to be confirmed
Wednesday 9 th December	artists to be confirmed
Wednesday 16 th December	artists to be confirmed
Wednesday 23 rd December	artists to be confirmed

<p>Please complete and return with your selection forms</p> <p>PARTY ORGANISER.....</p> <p>ADDRESS.....</p> <p>DATE OF BOOKING.....</p>
