

Christmas MENU

LUNCH

Everyday 12pm - 4pm

3 Courses £22.95pp

EVENING

4pm - Closing Time

3 Courses £34.95pp - Sunday - Thursday

3 Courses & Unlimited Drinks £70pp
Monday to Thursday 8pm to 12am

3 Courses & Unlimited Drinks & Live Music & Disco £85pp
Friday & Saturday 8pm to 1am

T & C Apply

CHRISTMAS LUNCH MENU

3 Courses £22.95 - Everyday 12pm to 4pm

STARTERS

ZUPPA DEL GIORNO

Fresh homemade soup of the day

BRUSCHETTA (v)

Toasted Italian Bread topped with Chopped fresh Tomatoes, Garlic, Olives, Olive Oil, Basil & Oregano

COZZE TARANTINA

Mussels cooked in white wine, garlic, parsley, black pepper and chilli.

TRICOLORE (v)

Tomato & Mozzarella Salad Dressed With Olive Oil & Avocado

COPPA DI GAMBERETTI

Freshwater Prawns On a Bed of Iceberg Lettuce & Cucumber

MAINS

TACCHINO NATALIZIO

Traditional slow roasted turkey, served with stuffing, pigs in blankets, Brussel sprouts, carrots, roast potatoes, Christmas Trimmings and a rich homemade gravy

TAGLIATA DI MANZO

Medallions of fillet steak pan fried, topped with rocket, cherry tomato, and shaved parmesan served with crochè of potato

ORATA SCAPECE

Fillet of seabream in white vinegar, olive oil and parsley, served with courgette

PIZZA OF YOUR CHOICE

Margherita (v): Plum Tomato, Mozzarella & Fresh Basil

Pepperoni: Spicy Salami, Garlic, Chillies, Tomato & Mozzarella

Vegetariana (v): Aubergine, Courgettes, Peppers, Tomato and Mozzarella

CHOICE OF PASTA

Spaghetti Bolognese: Spaghetti with Ground Beef & Tomato Sauce

Spaghetti Carbonara: Bacon, Cream, Free Range Egg & topped with Parmesan Cheese

Fusilli Del Vegetariano (v): Pasta cooked with carrots, courgettes, peas, cherry tomatoes, onions in a garlic - and fresh basil sauce

SUNDAY EXTRA:

Arrosto di Agnello: Best leg of Roast Lamb with a rich of homemade gravy and mixed vegetables and potatoes

Arrosto di Manzo: Finest Roast Beef with a rich of homemade gravy and mixed vegetables and potatoes

DESSERTS

Selection of sweets of the day

10% Service Charge to be added to your final bill. Table must be vacated by 4PM.
Available 15th November to 30th December 2024 (except 25th December)

CHRISTMAS 'PARTY NIGHT' MENU

3 Courses £34.95

3 Courses & Unlimited Drinks £70pp Monday to Thursday 8pm to 12am
3 Courses & Unlimited Drinks & Live Music & Disco £85pp Friday & Saturday 8pm to 1am

STARTERS

ZUPPA DEL GIORNO: Fresh homemade soup of the day

CORNETTO SALMONE: Rolled smoked Salmon filled with baby prawns, Rose Marie sauce

FORMAGGIO DI CAPRA(V): Grilled goats cheese served on a bed of rocket, topped with caramelised onions with sweet balsamic vinegar.

GAMBERONI ALLA FESTIVI: Peeled tiger prawns, baby prawns and courgette, cooked in a white wine, garlic, and a touch of chili sauce.

POLPETTE AL SUGO: Authentic Italian meatballs from our recipe of Scotch beef & Dutch veal served in a pomodoro sauce

CALAMARI É ZUCCHINE FRITTI: Deep Fried Squid & Courgette on a Bed of Lettuce with our Homemade Tartare Dip or in a Spicy Tomato Sauce

MAINS

TACCHINO NATALIZIO

Traditional slow roasted turkey, served with stuffing, pigs in blankets, Brussel sprouts, carrots, roast potatoes, Christmas Trimmings and a rich homemade gravy

POLLO ALLA MILANESE

Pan fried Chicken served with spaghetti Bolognese

POLLO OR VITELLO CREMA E FUNGHI

Gently pan-fried Veal medallions in a cream & mushroom sauce served with sautéed potatoes

FILETTI DI BRANZINO

Fillets of Sea Bass cooked in tomato sauce, garlic, white wine, black olives & black capers, served with mash potato and spinach

SALMONE AL LIMONE

Slow oven cooked fillet of Salmon cooked in a lemon and dill sauce, served with roast potatoes and green beans

PIZZA OF YOUR CHOICE

Margherita (v): Plum Tomato, Mozzarella & Fresh Basil
Pepperoni: Spicy Salami, Garlic, Chillies, Tomato & Mozzarella
Vegetariana (v): Aubergine, Courgettes, Peppers, Tomato and Mozzarella

CHOICE OF PASTA

Tagliatelle Festive: Wide Flat Pasta with Broccoli & Sun Dried Tomatoes in a Basil Sauce
Spaghetti Carbonara: Bacon, Cream, Free Range Egg & topped with Parmesan Cheese
Ravioli All'Aragosta: Pasta Filled with Lobster in a Creamy Lobster Sauce

DESSERTS

Selection of sweets of the day

10% Service Charge to be added to your final bill. All drinks from the bar including spirits, liqueurs, mixers, soft drinks, House wine only and draft Carlsberg. (No bottled beer, Prosecco or Champagne)
Available 15th November to 30th December 2024 (except 25th December)

CHRISTMAS DAY CHILDREN MENU

(FOR CHILDREN UNDER 12)
3 Courses £50

STARTERS

ZUPPA DEL GIORNO

Fresh homemade soup of the day

POLPETTE TRADIZIONALI

Our homemade Scotch beef & Dutch veal meatballs in a classic Italian tomato sauce

MELONE KIWI SALAD

Sweet melon and kiwi salad

PANE ALL'AGLIO O FORMAGGIO (v)

Garlic bread (v) with or without Melted Mozzarella Cheese served on Herb & Olive bread

MAINS

TACCHINO NATALIZIO

Traditional slow roasted turkey, served with stuffing, pigs in blankets, Brussel sprouts, carrots, roast potatoes, Christmas Trimmings and a rich homemade gravy

POLLO IMPANATO

Softly hand rolled and seasoned chicken goujons, coated in breadcrumbs and served with chips

PIZZA MARGHERITA (V)

Our traditional homemade pizza, topped with a signature tomato sauce and mozzarella cheese

SPAGHETTI BOLOGNESE

Spaghetti, with ground beef and tomato sauce

DESSERTS

Selection of sweets of the day

Drinks & 10% Service Charge to be added to your final bill

CHRISTMAS DAY MENU

5 Courses £85pp

Bellini Cocktail or Aperol Spritz on Arrival With Italian Aperitifs

ZUPPA DEL GIORNO
Fresh homemade soup of the day

MISTO NATALIZIO
Selection of Smoked Salmon, Prawns, Parma Ham, Kiwi & Melon

TACCHINO NATALIZIO
Traditional slow roasted turkey, served with stuffing,
pigs in blankets, carrots, Brussel sprouts, roast potatoes,
Christmas Trimmings and a rich homemade gravy

COSTATA
Finest Grilled Rib Eye Steak served with sautéed potatoes, garlic
mushrooms and sauce of your choice

IPPOGLOSSO
Fresh halibut steak gently pan fried in white wine, butter and
lemon sauce, tiger prawns, baby prawns,
served with baby new potatoes and grilled vegetables

TAGLIATELLE ALL' ARAGOSTA
Tagliatelle pasta with crab & fresh lobster, cooked in a white wine,
garlic sauce, with cherry tomatoes

DOLCE DI NATALE
Traditional Christmas pudding

CAFFÉ or LIMONCELLO
Coffee, and a traditional Italian lemon liquor

10% Service Charge to be added to your final bill.

NEW YEARS EVE MENU

4 Course Meal £95.00

Bellini Cocktail or Aperol Spritz on Arrival With Italian Aperitifs

STARTERS

MINISTRONE

Fresh Vegetable Soup

RISOTTO MARE

Italian Arborio rice cooked in white wine and garlic sauce served with king prawns and mixed seafood

MISTO NATALIZIO

Selection of chilled smoked salmon, prawns, Parma ham & melon

RAVIOLI ALL' ARAGOSTA

Tomato & Mozzarella Salad Dressed With Olive Oil & Avocado

MAINS

AGNELLO TARANTINO

Rack of Lamb in a red wine, garlic, French mustard and rosemary sauce, served with a sweet potato and broccoli mash

BISTECCA FIORENTINA

Grilled T-bone steak served with sautéed potatoes and garlic mushrooms

SALT SEA BASS

Whole sea bass oven baked covered in sea salt, served with grilled vegetables, sautéed potatoes and grilled scampi

PAPPARDELLE VEGETARIANA (v)

Flat large pasta topped with broccoli, white wine, sun dried tomato and garlic served in a pesto sauce

MIXED GRILL FISH

Mix of fillet halibut, salmon, sea bass, grilled scampi served with vegetables and new potatoes

DESSERTS

Dolce e Caffè

*Drinks & 10 % Service will be added to your final bill. Live music, countdown and disco until very late

We at Tarantino are delighted, once again, to offer our Christmas Menu. We strive to be as flexible as possible, so please do not hesitate to contact us if you have any special requirements. As always, we are totally dedicated to your enjoyment, our guests. We look forward to you, your friends and family joining us for the Christmas and New Year Celebrations.

Buon Natale!

INFORMATION

Times + Prices

Christmas Lunch £22.95 - 3 Courses (12 - 4pm Everyday)

Christmas Party £34.95 (Weekdays 4pm- 12am)

Christmas Day £85

(2 hours time limit: 12:00- 14:00, 14:30 - 16:30, 17:30 - Close)

Kids £50

New Year's Eve £95 (8pm – Late)

Live Music

Weekend live music and disco until late

For tables of 20+ Live music can be provided

Terms & Conditions

A La Carte Available for groups 6 and under.

Friday - Saturday: All Inclusive menu only

Sunday - Thursday: Party Menu or A' La Carte Available.

Boxing Day - Party Menu or A La Carte.

Drinks & 10% Service charge to be added to your final bill (Except for when ordering our all-inclusive menus).

A £10 deposit per person is required on making a reservation for lunch and evening party menus.

For All Inclusive, Christmas Day & New Year's Eve bookings: we require a £20 deposit. Bookings are only

confirmed once the deposit has been received. For All inclusive bookings, Full payment is due 21 days before the date of the booking.

Pre-orders are required one week before date of booking Dishes may be subject to change due to product availability.

For cancellations, refunds will not be given under any circumstances if requested within 21 days before the booking date.

All bills to be for whole party, no separate bills for each person. The only separate bill we can produce is a food bill and a drinks bill.
(Christmas Lunch menu is not available on Christmas Day)
