

Don't forget the drinks pre-order!

Pre-order your wines so they are ready on arrival.

Drinks

No. of bottles

Parini Pinot Grigio delle Venezie, 2011	£16.95	_____
Montepulciano d'Abruzzo, Parini 2011	£16.95	_____
Parini Pinot Grigio Rosé delle Venezie, 2011	£16.95	_____
Voga Italia Sparkling Pinot Grigio, NV	£31.95	_____
Moët & Chandon Brut Imperial	£45.00	_____



christmas&nyemenu

FRATELLO'S

ITALIAN RESTAURANT

TERMS&CONDITIONS CHRISTMAS & NYE BOOKINGS

Christmas Day & New Year's Eve requires full pre-payment. Any changes to numbers require 72 hours' notice. All tables of 8 or more guests require a pre-order. All our meals are cooked to order. We take all allergies seriously so advise us. An optional 10% service charge will be added to parties over 10.

makeyourbooking

Fratello's Italian Restaurant

Junction A1/A66, Richmond, North Yorkshire, DL10 6NR

T: 01748 828 616 E: fbmanager@fratellosscotchcorner.co.uk

Fratello's Italian Restaurant

Jesmond Road, Newcastle Upon Tyne, NE2 1PR

T: 0191 212 5500 E: manager@fratellosjesmond.co.uk

Fratello's Italian Restaurant

Newcastle Airport, Woolsington, Newcastle Upon Tyne, NE13 8BZ

T: 01661 867 020 E: manager@fratellosncl.co.uk

WWW.FRATELLOSRESTAURANTS.CO.UK

Follow Us  



christmasday

five festive courses £60pp

Served from midday - 5pm

CANAPÉS ON ARRIVAL

STARTERS

GOATS CHEESE PANACOTTA (V)

Beetroot pear chutney

SEARED PIGEON BREASTS

Sage butternut squash puree toasted seeds & truffle honey

RAVIOLI OF SCALLOP & KING PRAWNS

With lobster bisque

JERUSALEM ARTICHOKE VELOUTE (V)

AMUSE BOUCHE

MAINS

PRIME ROASTED TURKEY CROWN

Served with traditional accompaniments

FILLET OF COD

Braised leeks, pommes parmentier and black trompette

NOISETTES OF ENGLISH LAMB

Served with sweet potato rosti with wilted kale & redcurrant and port gel

EGGPLANT AND COURGETTE CANNELONI (V)

With winter greens, roast tomato and pimento sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

CHEESECAKE

Cranberry & orange

LIQUID CENTRE CHOCOLATE CAKE

Served with coconut ice cream

WARM PANATONE

With iced citrus parfait

new year's dinner

four lavish courses £40pp

Served from 6pm onwards

CANAPÉS ON ARRIVAL

STARTERS

CREAM OF ROAST BUTTERNUT SQUASH SOUP (V)

Topped with sage foam

CONFIT DUCK

Goat's cheese and pomegranate galletti

HOME CURED SALMON

Fused with pink ginger and coriander

TWICE BAKED MORTADELIA

With leek soufflé, beetroot chutney

MAINS

LOCAL ROAST PHEASANT BREAST

Slow cooked leg, cinnamon and kumquat jus

PAN SEARED PORK TENDERLOIN & SAGE

Wrapped in Parma ham with buffalo mozzarella & Madeira reduction

FRESH SEA BREAM

With clams, pancetta, white wine & linguine

ROAST ARTICHOKE (V)

And caramelised onion tarte tartan

DESSERTS

WARM CHOCOLATE BROWNIE

With espresso ice cream

PANATONE

Amaretto bread and butter pudding

CHEESECAKE

Passion fruit

MULLED WILLIAM PEAR TRIFLE

TOAST

GLASS OF BUBBLY FOR 2013

All meat weights are un-cooked. All prices are in GBP £'s and inclusive of VAT. (V) Denotes vegetarian dishes. Due to the presence of nuts in our kitchens, there is a possibility that nut traces may be found in any of our items on the menu. Please ask about any dish which may contain something you are unsure of before you order so we can advise you. Fish dishes may contain bones.