



CHRISTMAS

& New Year's Eve 2018

DAY

Lunch Menu

Two courses 10⁹⁵

Three courses 13⁹⁵

Served until 5pm

Christmas Menus

will be served between

3rd & 23rd December

STARTER

Zuppa di Giorno

Homemade soup of the day served with rustic ciabatta

Buccia di Patate

Potato skins deep fried golden and brown, served with garlic and BBQ dips

Parfait Della Casa

Chicken liver parfait served with house chutney and toast

Bruschetta di Pomodoro

Fresh tomato, olive oil, basil and garlic on toasted ciabatta

Insalate di caprese

Baby mozzarella, mixed selection of tomatoes, fresh basil with honey and balsamic glaze

MAIN

Insalate Superfood

Quinoa salad with broccoli, soya beans, avocado, spinach and pomegranate

Pollo Milanese + 2⁰⁰

Breaded flattened chicken breast with linguini Pomodoro

Salmona alla Barbietola + 3⁰⁰

Oven roast salmon, crushed new potatoes with olive oil, beetroot salsa & spinach fritter

Tacchino Valdostana + 3⁰⁰

Herb crusted turkey escalope topped with pulled ham hock, confit tomato & fontina cheese served on creamed garlic mushrooms, chestnuts and Brussel sprouts

Bistecca alla Griglia + 5⁰⁰

8oz Rump steak with parmesan, smoked paprika and truffle fries with pink peppercorn sauce and sautéed French beans

...or enjoy any
Classico pizza, pasta,
risotto or gnocchi

DESSERT

Gelato

3 scoops of ice cream or sorbet

Budino di Natale

Christmas pudding with brandy custard

Dolce Caramelo

Homemade sticky toffee pudding with caramel sauce and vanilla ice cream

NIGHT

Dinner Menu

Two courses 23⁹⁵

Three courses 27⁹⁵

Served after 5pm

STARTER

Zuppa di Carota

Fragrant carrot, sweet potato & coconut soup, with soba noodles & sautéed wild mushrooms

Arancini affumicato

Smoked haddock, crab and tiger prawn kedgeree rice balls with mint, red onion and honey yoghurt dip

Agnello

slow cooked Moroccan spiced lamb, homemade hummus, warm flat bread, pomegranate seeds and water cress

Torta formaggio

Goats cheese, fig, spinach & beetroot tart, toasted hazelnut and rocket salad

Aromatico

Shredded aromatic chicken, pancakes, hoisin sauce, cucumber & spring onion

MAIN

Tacchino Valdostana

Herb crusted turkey escalope topped with pulled ham hock, confit tomato & fontina cheese served on creamed garlic mushrooms, chestnuts and Brussel sprouts

Bistecca alla griglia

10oz Hadrian's Heritage sirloin steak with parmesan, smoked paprika & truffle fries with pink peppercorn sauce & sautéed French beans

Panciotti Capesante e gamberi

Pasta discs parcels filled with scallops & prawns, pan seared king scallops, shell fish bisque sauce, buttered spinach & samphire

Corona di formaggio

Wensleydale cheese, leek and clotted cream encased in short crust pastry, confit plum tomato, grilled asparagus and poached free range hens egg

Pesce monaco

Roasted monkfish, aubergine caviar, chorizo pepper & chickpea fricassee, mussel and saffron cream sauce, tempura cauliflower

DESSERT

Gelato

3 scoops of ice cream or sorbet

Budino di Natale

Christmas pudding with brandy custard

Dolce Caramelo

Homemade sticky toffee pudding with caramel sauce and vanilla ice cream

Creme brulee

Raspberry and white chocolate, served with homemade shortbread

Tagliere di formaggi

A selection of British and continental cheeses served with chutney, crackers and grapes

 Suitable for vegetarians.

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. Our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu items do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

Open all day • Food til 9pm

NEW YEAR'S EVE

See in the New Year at San Lorenzo with your favourite dish from our regular menu or a hand-picked selection of special dishes by our talented chefs

Got a group booking?

10 OR MORE?

Celebrate with San Lorenzo & the organiser will receive a £20 voucher to spend in January

BOOK NOW

☎ 0191 213 0399

@ gosforth@sanlorenzorestaurant.com

Or book a table online at sanlorenzorestaurant.com/gosforth

All bookings of 8 or more require a £5 per head deposit. Pre orders for large parties are advisable and essential when 12 or more are dining.

Changes not notified more than 72 hours in advance may result in the deposit for those not attending being forfeited.

OPENING TIMES

Christmas Eve
Midday - 9pm
No Menu Presto or offers

Christmas Day
Closed

Boxing Day
Midday - 9pm
No Menu Presto or offers

27th - 30th
Open as normal

New Year's Eve
Midday - 10pm
No Menu Presto or offers after 4pm

New Year's Day
Closed

BUON NATALE