

New Years Eve

Adults £60/ children 12 and under £30

Table bookings from 5pm a la carte (table to be vacated by 730pm)

New Years Bookings from 7.30pm onwards, table yours for the evening.

Music played in the bar with midnight countdown and celebratory music, carriages at 1am

Glass of champagne with a chilled raspberry or fresh orange on arrival.

Starters

(Ask on preorder if want garlic bread as per normal prices)

Zuppa Di Asparagi

Creamy asparagus and Garstang blue cheese soup served with garlic and oregano croutons

Gamberoni e Capesante

King prawns and scallops in chilli, garlic, cherry tomatoes, white wine and lemon juice sauce

Zucchine Gratinata

Oven baked courgettes stuffed with mixed vegetables, touch of tomato Napoli and garlic sauce, topped with bread crumbs gratinate (V)

Fegatini Di Anatra

Pan fried duck liver, sweet sherry and demi glace sauce served with black pudding

Mains

Filetto in Salsa Piccante

10oz , 28 day matured, English prime fillet of beef, in a spiced cherry tomatoes and Napoli sauce topped with crispy smoky bacon

Ravioli Ripieni

Fresh vegetable ravioli pasta stuffed with asparagus and mascarpone served in a homemade green pesto sauce with a touch of cream (V)

Aragosta e Linguine

Lobster tail with mussels and clams in chilli, garlic, white wine and Napoli sauce, served on a bed of linguine pasta

Agnello Rosolato

Slow cooked lamb Henry, carrots, celery, onions, rosemary, fresh mint, red wine and demi glace sauce

Desserts

Cheese and biscuits with shot of port (or)

Italian homemade Tiramisu with a Christmas cherry twist (or)

Home made fresh vanilla panna cotta served with a mixed berry coulis (or)

Any tea or coffee including liquor coffees

Any other dietary requirements/gluten free/allergies please discuss with staff

Non refundable deposit of £30pp adults, £15pp children required to confirm booking

Full balance and pre order required by 19th December

Set menu choices required in advance.

Christmas

at

GIUSEPPE'S

RESTAURANT & BAR

Opening Times

Mon 17th- Thurs 20th Dec open from 5pm

21st - 23rd (Fri-Sun) from 1pm

Christmas Eve from 1pm

Christmas Day from 12 noon

Boxing Day from 3pm

Thurs 27th from 5pm

28th - 30th (Fri-Sun) from 1pm

Mon 31st NYE from 4.30pm

Restaurant shut 1/1/19

Reopening Thurs 10/1/19

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GiuseppesTurton

WWW.GIUSEPPESTURTON.COM



Christmas Day Menu

£55 adults/children (aged 12 and under) £25
(Ask on pre order if want garlic bread as per normal prices)

Starters

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Zuppa Di Pesce

Home made, slow cooked and blended, mixed fish soup with a touch of chilli, served with garlic and oregano croutons

Gamberoni Cinzano

Pan fried King prawns, in a creamy cinzano sauce with cherry tomatoes and fresh dill

Tortine Di Verdure

Mixed vegetable cakes deep fried in breadcrumbs served with homemade tomato chilli sauce served on a bed of rocket (V)

Anatra e Pancetta

Sliced duck breast, pan fried in a sweet red wine and gravy reduction finished with wild mixed berries topped with crispy pancetta

Mains

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Tacchino Di Natale

Traditional sliced roast turkey breast dinner served with all the trimmings

Filetto Di Manzo e Gambero

(surf and turf!)

10 oz prime fillet of beef, English and 28 days matured, Napoli sauce, chilli, garlic and white wine topped with King Prawns

Branzino e Spinaci

Pan fried Sea fillet of sea bass with spinach, chilli, garlic lemon juice, olive oil

Ravioli Ripieni

Fresh vegetable ravioli pasta stuffed with asparagus and mascarpone served in a homemade red pesto sauce with a touch of cream (V)

Desserts

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Traditional Christmas pudding and brandy sauce (or)

Cheese and biscuits with shot of port (or)

Choice of handmade ice creams (or)

Home made fresh panna cotta served with a raspberry coulis (or)

Any tea or coffee including liquor coffees

Any other dietary requirements/gluten free/allergies please discuss with staff.

Non refundable deposit of £25pp adults, £10pp children required to confirm booking
Balance and preorder required by 10th December

Christmas Set Menu

£21.50 for 3 courses

Available from Sunday 02/12/18 till and including
Sunday 23/12/18 (Sun to Thurs only)
(Groups of 8 or more £10pp deposit required at time of booking)

Starters

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Gamberoni in Sfoglia

King prawns in filo pastry served in a spicy Napoli sauce

Zuppa del Giorno

Please ask member of staff for today's soup

Pancetta Di Maiale

Crispy pork belly served with sweet butternut squash mash finished with a touch of home made barbeque sauce.

Funghi Trifolati

Pan fried mixed mushrooms and haloumi cheese, touch of garlic truffle oil served with toast (V)

Mains

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Pollo Avocado

Chicken breast in an avocado, pancetta and cream sauce.

Filetti Di Orata

Fillet of sea bream with chilli, garlic, cherry tomatoes and olive oil

Cannelloni con Ripieno

Oven baked cannelloni pasta stuffed with mixed vegetables in a tomato Napoli and béchamel sauce finished with a topping of fresh mozzarella (V)

Tacchino Di Natale

Traditional sliced roast turkey breast dinner served with all the trimmings

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(All served with seasonal vegetables and roast potatoes where appropriate.)
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Desserts

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Any dessert from the a la carte (or)

Cheese and biscuits with shot of port (add £2) (or)

Any tea or liquor coffee