



# XMAS SET MENUS

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# TERMS OF SERVICE

- Each Party **MUST** only pick 1 of the Set Menus available and all guests **MUST** stick to the choices available on the chosen Menu. Choosing across the Menus will result in all Menu combinations being charged at the highest priced Menu, or additional service charges.
- Each customer **MUST** pick 1 option from each category (1 Starter + 1 Main + 1 Dessert) to make up the 3-course Set Menu.
- Beverages are **NOT** included in the set menu price.
- All Pre-Order Menu choices **MUST** be handed in at least 48 hours prior to the event date, failure to do so may result in the unavailability of certain dishes.
- A **£5.00** deposit per guest is required in case of any last minute cancellations (the deposit will be retained and lost if guests cancel their order 2 hours before the event; to be paid, at least, 48 hours prior to the event).
- Paying the full amount of the meal ahead of the event is possible, if you prefer not to worry about it on the night.
- We are capable and dedicated to respond efficiently to any dietary requirement, including gluten intolerance & coeliacs, vegans, vegetarians, dairy intolerance, nut allergies or picky eaters; please let us know your specific requirements.

## **PLEASE NOTE:**

On Fridays and Saturdays, we **DO NOT** cater for groups larger than 20 guests during the evening service.

This is to help us ensure the delivery of the highest level of service, to all guests during our busiest times.

All Menus and prices are subject to availability and are valid until

**31 / 01 / 2018**

# PARTY SET MENU (£19.99 PER GUEST)

## ANTIPASTI – STARTERS

1. **BRUSCHETTA GAMBERETTI & GORGONZOLA** – Oven Baked Italian Bread with Gorgonzola, Cream (contains Eggs, Cream & Butter) & Pan-fried Prawns
2. **PIZZA AGLIO & FORMAGGIO (V)** – Garlic Pizza, Rosemary and Mozzarella
3. **MOZZARELLA IMPANATELLA (V)** – Deep-fried Mozzarella in Breadcrumbs; served with Spicy Tomato Sauce (contains Eggs)
4. **CALAMARI alla ROMANA** – Battered & fried Squid (Milk & Flour) with Chilli Mayo
5. **MINISTRONE (V)** – Traditional Italian Soup made with 12 different vegetables

## PIATTI PRINCIPALI – MAINS

6. **CREPELLA RICOTTA & SPINACI (V)** – Savoury Pancakes filled with Ricotta & Spinach Leaves; topped with Tomato Sauce & Parmesan
7. **CREPELLA di GRANCHIO** – Savoury Pancakes filled with Crab Meat, Ricotta and Baby Spinach; Oven-baked in a Creamy Parmesan Sauce
8. **CRESPOLINA della CASA** – Savoury Pancakes filled with Cooked Ham, Ricotta, Mozzarella and Tomato, topped with Creamy Tomato Sauce and Parmesan
9. **POLLO al DRAGONCELLO** – Pan-fried Chicken Breast in White Wine, Cream and Fresh Tarragon, served with Roast Potatoes and Garnish Salad
10. **LASAGNA** – with Ricotta, Mozzarella, Bechamél, Mince Beef, Tomato and Parmesan
11. **VITELLO in SALSA ROSA** – Veal Escalope in a Wine & Tomato Cream Sauce, served with Mixed Salad and Roast Potatoes
12. **BRANZINO alla GRIGLIA** – Grilled Sea Bass Fillets dressed with Olive Oil, Lemon & Black Pepper on a bed of Spinach leaves, with Roast Potatoes and Green Salad

## DOLCI – DESSERTS

13. **GELATO ITALIANO** – Choose 2 scoops of your favourite between... HAZELNUT, PISTACHIO, VANILLA, CHOCOLATE or STRAWBERRY
14. **TARTUFO GELATO** – Choose between these Italian Truffle Ice Creams (CHOCOLATE / COFFEE / LIMONCELLO)
15. **TIRAMISU`** – Coffee-dipped Sponge Fingers Base topped with Mascarpone Cheese, Cream, Cocoa Powder and a hint of White Rum
16. **TORTA AL CIOCCOLATO** – Chocolate Fudge Cake
17. **PANNA COTTA ai FRUTTI di BOSCO** – Home-made Panna Cotta (Cooked Cream); topped with a Mixed Berry Compote and Icing Sugar

# SET MENU (£22.99 PER GUEST)

## ANTIPASTI – STARTERS

1. **PIZZA AGLIO & FORMAGGIO (V)** – Garlic Pizza, Rosemary and Mozzarella
2. **SALMONE all' ARANCIA** – Smoked Salmon in Orange Sauce on Rocket Leaves
3. **BUFALA & CRUDO** – Buffalo Mozzarella, Parma Ham and Sundried Tomatoes
4. **PARMIGIANA di MELANZANE (V)** – (Oven-baked) Layers of Fried Aubergines, Parmesan & Mozzarella; baked in a Rich Tomato Sauce
5. **ZUPPA di FAGIOLI (V)** - Borlotti Bean Soup with Carrots, Celery, Onion, Garlic, Chilli, Parsley, Pancetta, Red Wine and Tomato (**Specify Vegan Requirement**)

## PIATTI PRINCIPALI – MAINS

6. **RAVIOLI all' ARAGOSTA** – Hand-Made Pasta filled with Lobster Meat, cooked in White Wine, Cherry Tomatoes, Parsley and Olive Oil, with a hint of Chili
7. **RAVIOLI ai FUNGHI (V)** – Ravioli filled with Porcini Mushrooms, cooked in a Mushroom, Butter and Sage Sauce
8. **RAVIOLI RICOTTA & SPINACI (V)** – Hand-made Pasta with a Ricotta & Spinach filling, cooked in a Rich Tomato Sauce
9. **GAMBERONI PICCANTI** – Prawns in Wine, Chilli, Butter and Garlic; with Salad
10. **SALTIMBOCCA** – Veal Escalope topped with Parma Ham and Mozzarella; served with Roast Potatoes and Salad
11. **MERLUZZO ARRECANATO** – Pan-fried Cod in a Rich Tomato Sauce with Black Olives, Capers, Onions & Olive Oil; served with Salad and Roast Potatoes
12. **BISTECCA alla PIZZAIOLA** – British Sirloin Steak (8oz) with Tomato Sauce, Garlic, Olive Oil, Oregano; served with Salad and Roast Potatoes

## DOLCI – DESSERTS

13. **GELATO ITALIANO** – 2 scoops of our Ice Cream flavours - HAZELNUT, PISTACHIO, VANILLA, CHOCOLATE or STRAWBERRY
14. **COCCO RIPIENO** – Creamy Coconut Sorbet; served in a Coconut half-shell
15. **TORTA della NONNA** – Layers of Short-Crust Pastry filled with Lemon Custard; decorated with Pine Nuts and dusted with Icing Sugar
16. **TORTA di FRAGOLE** – Strawberries & Whipped Cream Sponge Cake
17. **PANNA COTTA agli AMARETTI** – Home-made Panna Cotta (Cooked Cream) topped with Crushed Amaretti Biscuits, Caramel Sauce and Icing Sugar
18. **PANETTONE CARMELLO** – Baked Panettone Cake topped with our Carmel Sauce, Vanilla Ice Cream and Icing Sugar (**Available from Late October Only**)

