

# Christmas

## DON PASQUALE

ITALIAN FAMILY DINING

Welcome to Christmas at Don Pasquale

3 COURSE  
LUNCH

£24

per person

3 COURSE  
DINNER

£28

per person

10% service charge will be added to your final bill

We are also proud to offer an option for a pre dinner drink in our exclusive speak easy club, 12a.

Our award winning bartenders have created a delicious warm winter punch available to pre-order for an additional £4.50 each. Also, should you and your party wish to retire to 12a for an after dinner cocktail and some dancing we can reserve you some tables or even your own private room.

### About your booking

A non refundable deposit of 10% secures your booking. A receipt for your deposit will be issued and deducted from the final payment. One payment per party please.

Please send us your menu choices no less than 2 weeks prior to your booking.

Don Pasquale  
12 Market Hill, Cambridge, CB2 3NJ  
[christmas@donpasquale.co.uk](mailto:christmas@donpasquale.co.uk)

Please make cheques payable to Don Pasquale or call to pay over the phone or arrange BACS.

We will be serving our Christmas menu from Late November - 23rd December  
(Some dates after Christmas may be available on request)

Our Christmas menu is excluded from any offers.

Speak to Pasquale or Robert to organise your celebration - 01223 367 063

### Before Dinner

Enjoy a warm winter punch in our exclusive speak easy bar for just £4.50 per guest.

Contact us to make your reservation.



12a

### Cocktails & Dancing After Your Party?

Retire to our Private Members Club after your Christmas dinner & enjoy exquisite drinks either in the main speak easy bar or in a private room.

This must be booked in advance so we can reserve space for you.

Ask about our live music and DJ listings.

*Christmas*  
**DON PASQUALE**  
ITALIAN FAMILY DINING

**S T A R T E R**

**Antipasti**

A selection of Italian salami and cured meats with mozzarella cheese, olives and pickled vegetables served with Italian bread

**Toscana Sausage & Bean Soup**

With savoy cabbage, potatoes, onion & tomatoes with garlic crostini

**Pumpkin Tartlet**

With wild mushrooms and goats cheese served with roasted cherry tomatoes

**Smoked Scottish Salmon**

Served with prawns, horseradish cream and lime vinaigrette on mixed leaf salad

**Roasted Romano Peppers**

Filled with ricotta, mascarpone & mixed herbs drizzled with olive oil & chilli dressing

**M A I N C O U R S E**

**Escalope of Turkey Breast**

In a cream sauce of porcini mushrooms, white wine & sage. Served with ratatouille & roasted garlic polenta

**Pepper Crusted Fillet of Beef**

**\* £4 supplement**

With roasted balsamic red onions, pan-fried garden peas & pancetta, sautéed potatoes & a peppercorn sauce. Served medium rare

**Mediterranean Vegetables**

Pesto roasted in a puff pastry parcel served with a parmesan herb sauce

**Lamb Shank**

Scented with fresh rosemary and slow cooked in red wine, served with cannellini beans with crushed herb potatoes

**King Prawns & Scallops**

Tossed in a tomato sauce of chilli, garlic, black olives, parsley & white wine with fettuccine pasta

**Vegetarian Lasagne**

Layered with mozzarella cheese, mixed mushrooms and courgettes, baked with tomato and creamy béchamel sauce

**D E S S E R T**

**Pear & Fig Tart**

Served spiced brandy ice-cream

**Panettone Bread & Butter Pudding**

A classic dessert with an Italian twist - served with brandy custard

**Panna Cotta**

Hazelnut panna cotta with mini meringues and served with a shot of Frangelico

**Dark Chocolate & Rum Soaked Raisin Mousse**

Served with a crushed Amaretto biscuit top

**Tiramisu Roulade**

Flavoured with Amaretto and served with espresso coffee bean ice-cream