

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

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 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.

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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

Savoy cabbage, potatoes, onion & tomatoes with garlic crostini

Smoked Scottish Salmon

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

Dolcelatte Cheese Tartlet

Leeks, sweet red peppers & honey served with roasted cherry tomatoes

Roasted Romano Peppers

Filled with couscous, courgettes, mixed herbs & mozzarella 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

Lamb Shank

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

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

King Prawns & Scallops

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

Mediterranean Vegetables

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

Vegetarian Lasagne

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

D E S S E R T

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