



Italian
THE ORCHARD

For reservations please telephone 01772 861240
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www.italianorchard.com
The Italian Orchard, Whittingham Lane,
Broughton, Preston PR3 5DB

*Come and enjoy Christmas
and the New Year.*

christmas menu 11

Smoked Salmon and Crayfish Tails

Scottish smoked salmon served with crayfish tails, salad leaves and marie rose sauce

Funghi Ripieni

mushrooms filled with garlic butter and breadcrumbs

Minestrone

freshly prepared Italian vegetable soup

Melone Fantasia

seasonal melon and exotic fruits served with a fruit coulis

Brie

deep fried brie served with cranberry sauce

Fegatini alla Veneziana

chicken livers sautéed with onions and chilli

Spicy Chicken Wings

served with garlic, peppers, spring onion and fresh chilli

★ ★ ★ ★

Pollo Asparagus

chicken breast cooked in a creamy white wine and asparagus sauce

Tacchino San Marco

escalops of turkey served in a rich sage, onion, pancetta and wine sauce

Salmon Thermidor

fillets of salmon in a cream and brandy sauce, with crayfish tails

Duck Legs

slow braised duck legs served in a ginger, spring onion and plum sauce

Spicy Pork

tender strips of pork, pan fried with field mushrooms, sweet chilli and ginger, served with rice

Ravioli al Granchio

large crabmeat filled ravioli, served in a creamy tomato, crayfish and basil sauce

Crespelle Orchard

folded pancakes filled with chicken, ham and spinach topped with a cheese sauce and gratinated

Pizza Thai

mozzarella, tomato, prawns, chicken, garlic, peppers and fresh chilli

Pizza Natalizia

mozzarella, tomato, Italian sausage meat, turkey and cranberry

★ ★ ★ ★

Tiramisu or Winter Berry Meringue Nest

LUNCHTIME £15.90 PER PERSON

DINNER £19.90 PER PERSON

£10 PER HEAD DEPOSIT FOR PARTIES OF 10 OR MORE

new year's eve

5 course dinner and dancing

(Dinner and Dancing until late with our resident DJ)

★ ★ ★ ★

Gran Antipasto Mari Monte

a trio of seafood antipasto, Italian cured meats and mozzarella, tomato and basil salad

★ ★ ★ ★

Tortelloni al Basilico e Pinoli

basil, pine nut and ricotta filled pasta parcels, served in a tomato and basil sauce, garnished with roasted pine nuts

★ ★ ★ ★

Choice of

Roast Rib-eye of Beef Boscaiola

prime ribeye of beef served in a rich red wine and wild mushroom sauce

Seabass Fillets

fillets of seabass seasoned with herbs, parsley and garlic, steamed and finished in a white wine sauce

Roast Shank of Lamb

slow cooked and served in a rosemary and red wine sauce

★ ★ ★ ★

Semifreddo Croccantino

Italian semi frozen toffee, chocolate and hazelnut dessert

★ ★ ★ ★

Coffee and Italian biscuits

★ ★ ★ ★

Vegetarian Option Available

All dishes may contain nuts or traces of nuts

ARRIVAL TIME 7.00PM CARRIAGES 2.00AM

£55

To be paid for in full prior to event