

Order Sheet

FESTIVE MENU

Starters	
Classic Pomodoro	[]
Meat 'A' Ball	[]
Calamari	[]
Funghi Trifolati	[]
Gorgonzola & Walnut Caramelle (n) (v)	[]
Hot Kiln Smoked Trout	[]
Hay Smoked Pulled Venison Brisket Tacos	[]
Mains – Pasta	
Linguine Bolognese	[]
Cassaraccia Alla Nonna	[]
Linguine Salmone	[]
Cassaraccia Genovese (v) (n)	[]
Linguine Carbonara	[]
Spicy Fregola Marinara	[]
Butternut Squash Fennel and Chilli Linguine (v)	[]
Mains – Pizza	
Prosciutto Funghi	[]
Diavola	[]
Spicy Meatball	[]
Contadino	[]
Pizza Calabria	[]
The Dirty Pink Lady	[]
Vegetarian Calzone (v)	[]
Mains – Carne	
Pollo Romana	[]
8oz Ribeye Steak	[]
Signature Dish	
Roasted Duck Breast (n)	[]
Desserts	
Christmas Pudding Sundae	[]
Traditional Italian Panettone (n)	[]

CHRISTMAS DAY MENU

Starters	
Devon Crab Filled Ravioli Tower	[]
Longhorn Beef Sirloin (n)	[]
Jerusalem Artichoke velouté (v)	[]
Chunky Wild Boar Sausage Roll	[]
Mains	
Sea Trout, Scallops & Caviar (n)	[]
Slow-Cooked Short Rib of Beef	[]
Roast Turkey	[]
Jerusalem Artichoke	[]
Desserts	
Black Forest Gateau	[]
Christmas Pudding Sundae	[]
Spicy Star Anise Crème Brulee (n)	[]
Christmas Pudding	[]
Cheese Board	[]

BOXING DAY BREAKFAST

Pre-Breakfast Package	[]
Specials	
Pulled Short Rib of Beef Benedict	[]
Devon Crab & Ricotta Omelette	[]
Festive Bubble & Squeak	[]
Not Just a Fun Guy	[]

Name:

Date of Booking: Contact Number:

Special Request:

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Boxing Day Breakfast

COME AND JOIN US FOR OUR POPULAR BOXING DAY BREAKFAST.
AND GET READY TO DO IT ALL AGAIN!
(BOOKINGS ARE STRONGLY RECOMMENDED)

PRE-BREAKFAST PACKAGE

£10pp includes:

A Refreshing Smoothie

(Choose one of the following:)

1. Vanilla, mint and matcha green tea
 2. Peach, lemon and pineapple juice
- #NonnasHangoverCure

A Glass of Prosecco

#TheLeveller

And... A Mini Banana Brûlée

Topped with maple pecans and toasted seeds

(T/C: To be eligible for £10pp price, you must be ordering from our Breakfast Specials or Standard Breakfast menu)

SPECIALS

Pulled Short Rib of Beef Benedict £11.95

Served on garlic toast with wilted spinach, two poached eggs and topped with a red wine bordelaise sauce

Devon Crab & Ricotta Omelette £11.50

Served with king prawns and an oyster emulsion

Festive Bubble & Squeak £9.50

Brussels, carrot and turkey potato cakes served with fried eggs and crispy bacon

Not Just a Fun Guy (v) £9.95

Two Portobello mushrooms topped with truffle pecorino, sliced avocado, poached duck eggs, sliced sundried tomatoes and drizzled in a Dijon honey glaze

Festive Buffet Menu

WE CAN CATER FOR ALL PARTIES WITH A MINIMUM OF 15PPL.

We have 4 buffet packages including vegan options.

Please visit our website for further details: www.nonnaswoburnsands.co.uk

DRINKS PACKAGES

Bottomless Prosecco: £20pp (2 hours only)

Rent a Keg: £150 per 20lt keg

Approx. 35 pints.

Have your own Moretti beer on tap.
(Rent a keg is exclusive to Brasserie hire only)

Get Merry Pack: £350

(Ideal for 15ppl and up)

24 bottles of Peroni beer
6 bottles of wine - Pinot Grigio, Primitivo, Zinfandel
70cl Grey Goose + 70cl Gin Mare (plus mixers)
70cl Limoncello

Out Out Pack: £550

(Ideal for 25ppl and up)

4 bottles of Prosecco
24 bottles of Peroni beer
8 bottles of wine - Pinot Grigio, Primitivo, Zinfandel
2x 70cl Grey Goose + 2x 70cl Gin Mare (plus mixers)
70cl Limoncello

DEALS

Winter Wonderland

Free glass of mulled wine from our Winter Wonderland style outside bar with snow machine.
(Selected days only, check our website and social media for dates)

Three for Two

All Festive Lunch bookings made before the 15th November receive 3 courses for the price of 2.

(If booking online please include 'Three for Two' in the notes section to claim this offer)

Golden Hour

Free glass of Prosecco, half a pint of beer or a soft drink when you book between 5:30pm and 6:30pm.

Festive Afternoon Tea

Not to be missed



COME AND FEEL THE
NONNA'S
WARMTH

This Winter Season
WE PRESENT

Festive & Christmas Day Menu |
Boxing Day Breakfast Menu | Buffet | Deals

Festive Menu

Lunch 2 courses £22 / 3 courses £26 - Dinner 2 courses £24 / 3 courses £29
Carne and Signature Dish £6 supplement

STARTERS

Tricolore Salad (v) (n)

Diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves, red onion and basil pesto on toasted bread. Topped with mozzarella, wild rocket and a balsamic reduction

Meat'A'Ball

Three of our home made meatballs in our rich tomato ragu. Served with fresh Italian bread

Funghi Trifolati (v)

Pan-fried garlic button & wild mushrooms with white wine and parsley, served with toasted Italian bread

Calamari

Lightly floured pieces of squid, quick fried, served with a garlic mayonnaise dip and wild rocket

Gorgonzola & Walnut Caramelle (n) (v)

(Filled pasta) sautéed in a creamy sage and white wine sauce, brussel sprout and gorgonzola croquette. Finished with pomegranate seeds, baby mixed leaves and a walnut crumb

Hot Kiln Smoked Trout

Baby beetroot and compressed pear salad. Finished with a lemon, mint and beetroot-creme fraiche dressing.

Hay Smoked Pulled Venison Brisket Tacos

Crispy kale and onions, picked chillies, soft chestnuts and truffle honey

PASTA

Cassaraccia Alla Nonna

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

Linguine Salmone

Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu topped with frise leaves and crispy salmon skin

Cassaraccia Genovese (v) (n)

Courgette, green beans, red onion, black olives in a creamy pesto sauce

Linguine Carbonara

Crispy pancetta and cured guaciale (cured pigs cheeks), onions, parsley, egg yolk, pecorino with a touch of cream

Spicy Fregola Marinara

Traditional rolled and toasted pasta balls from Sardinia cooked with squid, king prawns and mussel meat in a light chilli, garlic, tomato and saffron cream sauce with a sundried tomato lemon crumb

Butternut Squash Fennel and Chilli Linguine (v)

In a light creamy-garlic and sage sauce, finished with crispy kale, toasted sesame seeds and freshly shaved black winter truffle and black winter truffle

(Gluten free available)

Festive Menu

PIZZA

Prosciutto Funghi

Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

Diavola

Tomato sauce, fior di latte mozzarella, double pepperoni and chilli

Spicy Meatball

Tomato sauce, fior di latte mozzarella, homemade spicy meatballs, chilli, mixed peppers and red onion

Contadino

Creamy turkey gravy base, fior di latte mozzarella, topped with shredded turkey, sautéed cabbage and jalapeno peppers. Finished with a fennel seed dust and sweet pomegranate seeds

Pizza Calabria

Tomato and fior di latte base fully loaded with shredded lemon pepper chicken, spicy nduja sausage, roasted aubergine and fresh wild rocket

The Dirty Pink Lady

Black and green olive tapenade base, smoked beetroot cured salmon, lemon zest, pickled courgette ribbons and a touch of chilli

(Gluten free available)

Vegetariana Calzone (v)

Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion
Add fior di latte mozzarella

SIGNATURE DISH

Roasted Merry Field Duck Breast (n)

Five spice roasted fennel puree, Potato gnocchi sautéed soft chestnuts and brussel sprout heads in smoked garlic butter with grilled bok choy and a raspberry vinaigrette

SIDE £5

Green Beans (v)(n)

Sautéed in chilli, garlic, toasted pine nuts, and feta cheese

Caprese Salad (v)

Layers of freshly sliced tomato, basil leaves, and torn buffalo mozzarella

Tuscan Chips

Triple-cooked French ratte potatoes cut into wedges with grated horseradish, garlic, and mixed herbs

Halloumi Croutons (v)

With sautéed crushed brussel sprouts

CARNE

Pollo Romana

French corn fed free range chicken supreme wrapped in Parma ham and sage, baked in a white wine and butter sauce served with green beans and garlic roasted new potatoes.

28 Day Dry Aged 8oz Rolled Ribeye Steak

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes. Served with your choice of sauce - Pizzalola - Peppercorn - Mushroom Zola

(British beef individually selected by Aubrey Allen from grass fed suckler herds dry aged for minimum 28days)

DESSERTS

Christmas Pudding Sundae

Layers of cinnamon sponge with rum raisins, rum icing, brandy sauce and Christmas pudding ice cream. Finished with clementine segments and zest

Italian Panettone Pudding

Layered panettone and white chocolate custard with cranberries. Served with a white chocolate and Italian Galliano liquor custard.

Please ask to see our classic desserts, cheese boards and specials.

Christmas Lunch

25TH DECEMBER 2019

5 COURSES

£74.95 per adult

£29.95 per child

APPETISERS

Nonna's selection of vegetarian and non-vegetarian stone baked treats

STARTERS

Devon Crab Filled Ravioli Tower

Topped with a smoked sashimi grade eel and a saffron beurre blanc sauce, crispy caper flowers and grated bottarga. Finished with crispy leeks

Longhorn Beef Sirloin (n)

Thin slices of roasted beef sirloin, pickled walnut salsa verde and tropea onions. Finished with pecorino shavings

Jerusalem Artichoke Velouté (v)

Served with a branched oyster mushroom and coconut yogurt arancini. Finished with freshly shaved black winter truffle at your table

Chunky Wild Boar Sausage Roll

Filled with Apple and apricot and festive seasoned wild boar. Served with a sambuca-fig & olive chutney and a caramelised shallot purée

PALATE CLEANSER

Campari Sorbet

Please speak to your server about our ingredients if you have any food allergies or intolerances.

MAINS

Sea Trout, Scallops & Caviar (n)

Pan-seared sea trout topped with a hazelnut foam, spoon of ebene caviar. On a bed of roasted gnocchi, sugar snaps, ruby chard, toasted pine nuts and parsnips

Slow-Cooked Short Rib of Beef

Served with a shallot puree, honey-roasted parsnips and Hermitage wine sauce

Roast Turkey

Italian-style turkey crown, deboned and wrapped in pancetta with the zest of oranges and lemons. Served with pickled red cabbage, honey-roasted carrots and parsnips. Accompanied by Italian sausage meat stuffing and fluffy roasted potatoes cooked in duck fat

Jerusalem Artichoke, Courgette, Spelt & Cumin Wellington (v)

Served on bed of beetroot hummus, courgette ribbons, crispy kale, soft chestnuts, roasted pumpkin seeds and confit baby carrots.

(Enjoy an unlimited amount of roast potatoes, carrots and parsnips with all mains)

DESSERTS

Black Forest Gateau

Making these seventies classic, sexy! Black cherry and milk chocolate mousse cake with a kirsch jelly centre. Topped with a black mirror glaze cherry with a gold leaf stem

Christmas Pudding Sundae

Layers of cinnamon sponge with rum raisins, rum icing, brandy sauce and charisma pudding ice cream. Finished with clementine segments and zest

Spicy Star Anise Crème Brulee (n)

Topped with port soaked walnuts and a scoop ginger spiced ice cream

Christmas Pudding (n)

Served with a scoop of caramel and pecan ice cream and brandy sauce

Cheese Board

A fine selection of Mediterranean and European cheeses. Accompanied by a festive fig and olive chutney