

CHRISTMAS DAY MENU

4 course **£85.00**

children (under 12) **£30.00**

STARTER

Homemade parsnip & roast chestnut soup topped with confit shredded duck & topped with truffle oil (V. without duck)

Wafer thin slices of prosciutto, honey roast figs & soft pecorino cheese, served with olive oil & rosemary croutes

Fillet of beef thinly sliced with marinated aubergine & courgettes, mint & parsley, caperberries, shaved grana Padano with a balsamic reduction

King prawns & asparagus spears in a crispy tempura batter, sweet chilli & paprika mayonnaise

MAIN COURSE

Roast turkey crown with sage butter, festive trimmings, seasonal vegetables served with a Yorkshire pudding & gravy

Slow cooked fillet of Northumbrian beef, served pink, honey roast carrots & parsnips, mashed potatoes, red wine jus & shoe string onions

Wild mushroom & spinach nut roast, roast & mashed potato, seasonal vegetables served with a Yorkshire pudding & vegetarian gravy

Seabass fillets finished in bottarga butter, crushed baby potatoes with chives & parsley, confit tomatoes, spinach, asparagus & grilled lemon

DESSERT

Christmas pudding with a brandy sauce served with vanilla ice cream

Homemade triple chocolate brownie, vanilla ice cream & toffee sauce

Fratelli's panettone bread & butter pudding with chocolate chips & vanilla custard

Individual winter fruit pavlova

TO FINISH

Cheese board with a selection of biscuits, celery & onion jam for the table to share

NEW YEARS EVE DINNER

£65.00 5 course

Complimentary peach Bellini to enjoy in the bar area upon arrival

Selection of bread and olives

STARTER

Poached lobster & tiger prawn cocktail, bloody Mary sauce, tabasco & celery finished with smoked paprika

Soft centered burrata cheese, cured ham & artichokes with fresh red pesto

Chargrilled vegetable antipasto, crumbled goats cheese, toasted pine nuts, squash puree and green pesto

Crab gratin topped with panko breadcrumbs & mature cheddar, served with olive crutes

Champagne sorbet

MAIN COURSE

Slow cooked prime rib of beef, duck fat roast potatoes, buttered steamed greens, chantenay carrots with a rich red wine jus

Pan roasted fillet of wild seabass, buttered spears of English asparagus, wilted spinach, chive crushed baby potatoes & hollandaise sauce

Chicken supreme, truffle mash, green beans wrapped in cured ham, with a cherry tomato & smoked pancetta sauce

Roast butternut squash, goats cheese & wilted spinach wellington, buttered kale & wild mushroom and cream sauce

TO FINISH

Chocolate fondant with a raspberry centre served with vanilla ice cream

Selection of our best cheeses served with biscuits, celery & onion jam

Eton mess cheesecake, fresh berries & vanilla ice cream

Live Solo Artist from 8pm till 11.30pm
Live DJ playing from 11.30pm till late
Complimentary glass of prosecco at midnight

fratelli

bar • restaurant • café

Christmas 2018



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CHRISTMAS LUNCH

(order by 5pm)

2 courses **£14.95** 3 courses **£19.95**

STARTER

Bucce di Patate
Potato skins with dips

Homemade Soup of the day
served with fresh sliced bread

Bruschetta
Classic tomato & basil bruschetta
finished with parmesan shavings & red onions

Cocktail di Gamberitti
Baby prawns with a homemade Marie rose sauce
& wholemeal bread

Calamari
Deep fried salt & pepper squid
with garlic dipping sauce

Paté di Pollo
Chicken liver paté, toasted bread,
red onion & cranberry jam

MAIN COURSE

Roast Turkey
served with festive trimmings,
with seasonal vegetables & gravy

Spigola di Natale
Pan seared seabass, olive oil mashed potato,
roast tomatoes, green beans & fresh pesto

Any **pizza** or **pasta** (from the a la carté menu)

Any **special pizza** or **pasta** (sup **£2.50**)
(from the a la carté menu)

DESSERT

Christmas pudding
Traditional Christmas pudding with brandy sauce

Cheesecake
Homemade vanilla cheesecake with fresh berries,
cranberry compote & amaretti crumbs

Panettone
Panettone bread & butter pudding,
with vanilla ice cream drizzled with chocolate sauce

CHRISTMAS DINNER

(order from 5pm)

2 courses **£19.95** 3 courses **£24.95**

STARTER

Homemade Soup of the day
served with fresh bread

Maiali in Coperte
Honey roast pigs in blankets, cranberry sauce & toast

Salmone Affumicato
Hot smoked salmon with beetroot &
horseradish cream, finished with roasted chestnuts

Crostini di Funghi
Mixed mushrooms with tarragon & cream on crostini

Antipasto
A selection of cured Italian meats & cheeses,
carta da musica & pickled vegetables

Torta Salata
Stilton & mushroom tart,
dressed salad leaves & onion marmalade

MAIN COURSE

Taccino Arrosto
Roast turkey, festive trimmings,
seasonal vegetables & gravy

Spigola
Seabass fillets, sautéed potatoes, red chard
& sprouting broccoli with hollandaise sauce

Porchetta
Traditional Porchetta, rolled pork belly & loin
with stuffing, potatoes, seasonal vegetables,
crispy crackling in a red wine jus

Bistecca
Flattened sirloin 'minute steak' with peppercorn sauce,
sautéed mushrooms & home cooked chips

DESSERT

Panna Cotta
served with a winter berry and grappa compot
with cantucci biscuits

Christmas Pudding
Traditional Christmas pudding with a brandy sauce

Tiramisu
Homemade tiramisu served with fresh raspberries

OPENING TIMES

Open as normal with the exceptions of:

Christmas Eve: 12 noon ~ 9pm
(a la carté menu only)

Christmas Day: 12 noon ~ 4pm
(set menu only)
PLUS...a special visit from SANTA

Boxing Day: 12 noon ~ 9pm
(a la carté menu only)

New Year's Eve
(a la carté menu 12 noon ~ 6.30pm)
(set menu 8pm ~ 10pm)
PLUS...LIVE SOLO ARTIST
from 8pm till 11.30pm
then LIVE DJ from 11.30pm till late

New Year's Day: 12 noon ~ 9pm
(a la carté menu only)

PLEASE NOTE.....
Happy hour will be unavailable from
1st December to 8th January

HOW TO BOOK

Booking with Fratelli couldn't be easier... book
in person or contact one of our managers by
phone, at your convenience, with the date and
times you are interested in and the number of
people in your party. We will then discuss any
deposits required.

BOOK today to avoid disappointment!

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