



# NEW YEAR'S EVE DINNER

Say farewell to 2017 in style and join us for a wonderful New Year's Eve meal, complete with a bottle of Prosecco\* for just £49.95 per person.

Open until late

£10pp non refundable deposit and pre-order required.

\* Free bottle of Prosecco with bookings of 6 or more only

## STARTERS

**Scallop** King scallops pan cooked with cherry tomatoes, chillies and touch of garlic.

**Polpettine Diavola** Home-made meatballs in a spicy tomato sauce topped with green pesto and mozzarella cheese, and oven baked.

**Gamberoni all Aglio** Giant Tiger Prawns cooked with garlic & chilli oil, served with homemade focaccia bread.

**Gnocchi al Forno** Baked potato gnocchi with a cheese, ham and sage sauce.

**Caprino con Pancetta** Goats cheese wrapped in pancetta, served on a bed of caramelised figs with a honey dressing.

**Melanzana Parmiggiana (V)** Oven baked sliced aubergine cooked in the oven with tomato, mozzarella and parmesan cheese.

## MAINS

**Skate wings** Fresh skate wing, pan cooked in white wine, cherry, tomatoes, garlic and touch of chillies, served with fresh vegetables.

**Gnocchi Salscia** Gnocchi served with Italian sausage, garlic hint of chilli in a pomodoro sauce

**Anatra** Pan cooked English duck breast in a Montepulciano red wine jus, served with potatoes and selection of fresh daily vegetables.

**Maiale Alla Mela** Slowly cooked pork belly served with homemade apple & cider sauce and creamy mash

**Linguine Pescatore** linguine with fresh mixed seafood in a pomodoro sauce with a touch of chilli.

**Risotto funghi gorgonzola (v)** Arborio rice cooked with wild mushroom and gorgonzola cheese, white wine and parmesan cheese topped with rocket.

## DESSERT

**Cheeseboard** Stilton cheese, fruited Wedneslydale, and creamy Goat cheese with a selection of savoury biscuits served on a slate with grapes, olives & butter.

**Cheesecake** Homemade fresh cheesecake served with our finest Italian dairy vanilla ice cream.

**Tiramisu** Layers of mascarpone and soft sponge drenched in our espresso coffee and then soaked in amaretto

**Pannacotta** Freshly made creamy vanilla pannacotta served with pomegranate jelly.

**Chocolate Mousse** Our homemade decadently rich and chocolatey mousse.

We do not add a service charge, as we believe this should be at the discretion of our diners and reflective of the service they feel they have received.

Looking for somewhere different for your  
Christmas party?

Why not come and join us to celebrate the  
Christmas season or to see in the New Year?

Join us during December and experience our first class service and award  
winning Food.

Our festive menus are available to book now! Please ensure you reserve your  
table early to secure your preferred dates as the most popular dates are  
booking up fast.

Book your Christmas Lunch in December 2017 and take advantage of our  
Christmas party menu from £15.95 per person. Perfect for a Christmas catch  
up with friends, your office Christmas lunch or your club/society festive  
celebration. Book early to avoid disappointment.

Gift voucher for the organiser £20  
(parties of 10 or more)

A non refundable deposit is required to confirm booking. The deposit is strictly  
non-refundable or transferable. Party organisers are requested to inform all guests  
within their party of this policy.

T. 01621 843197  
WWW.INTIMO-FRESCO.COM

INTIMO  
*fresco*

116 High St, Maldon CM9 5ET

INTIMO  
*fresco*

Set Menu for Christmas | 2017



Allergy Notice: some dishes may contain nuts, milk, egg, gluten, wheat and other allergens. Please ask for more details

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# CHRISTMAS PARTY MENU

## Sunday –Thursday

2 courses £15.95 / 3 course meal £19.95pp

## Friday–Saturday

2 courses £23.00 / 3 course meal £27.00pp

Including Christmas crackers.

£5pp non refundable deposit and pre-order required

## STARTERS

**Soup of the Day** (v) Freshly made soup of the day served with homemade Focaccia bread.

**Calamari** Fresh squid rings, grilled and dusted in our batter served with tartare dip.

**Bruchetta al Gamberoni** Marinated king prawns tossed with an infusion of mediterranean flavours and fresh chilli served on rustic foccacia bread.

**Pâté of the Day** Home made pâté served with toasted bread and cranberry jus.

**Polpettine al Sugo** Home-made meatballs in a spicy tomato sauce topped with green pesto and mozzarella cheese and oven baked.

**Goat cheese with caramelised onions** (v) Grilled goat cheese topped with caramelised onions served on toasted ciabatta bread, fresh rocket balsamic glaze.

## MAINS

**Tachino** Traditional roast turkey served with all the trimmings.

**Maiale Alla Mela** Slowly cooked pork belly served with creamy mustard mash and bacon sauce.

**Pollo ai Funghi** Chicken breast cooked in a white wine and creamy mushroom sauce served with fresh vegetables.

**Fegato alla Veneziana** Fresh lambs liver cooked with onion, bacon, red wine gravy sauce, on a bed of creamy mash potatoes.

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# CHRISTMAS DAY LUNCH

## PRE STARTERS

Home baked sun dried tomato focaccia bread and olives, extra virgin olive oil and balsamic dip.

## STARTERS

**Zuppa** (v) Creamy butternut squash soup served with homemade bread

**Gamberoni all Aglio** Giant Tiger Prawns cooked with garlic & chilli oil. Served with homemade focaccia bread.

**Avocado con lobster** A tower of fresh avocado, lobster and crab with home made Marie Rose sauce.

**Ravioli Triangolo Cinghiale Fontaneto** Fresh pasta filled with wild boar meat, thyme and cooked in Barbera red wine sauce.

**Pâté of the Day** Homemade pâté served with toasted bread and cranberry jus.

**Melanzana Parmiggiana** (v) Oven baked sliced aubergine cooked in the oven with tomato, mozzarella and parmesan cheese.

## MAINS

**Tachino** Traditional roast turkey served with all the festive trimmings.

**Lamb Shank** Slow cooked Lamb shank served on a bed of creamy mash, vegetables and mint sauce

**Roast Duck** Pan cooked fillet Duck breast with cherry sauce

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## Served from 12 noon on Christmas day

5 Course lunch £65pp  
(Children under 11yrs: 50% reduction)

Including Christmas crackers.

£20pp non refundable deposit and pre-order required

**Monkfish** Fresh monkfish cooked in asparagus, mussel and creamy brandy sauce, served with fresh mixed vegetables .

**Linguine con Salmone** Linguine with fresh Salmon fillet, chillis, garlic and rocket salad.

**Risotto funghi gorgonzola** (v) Arborio rice cooked with wild mushroom and gorgonzola cheese, white wine and parmesan cheese topped with rocket.

## DESSERT

**Christmas pudding** Traditionally made Christmas pudding served with fresh cream.

**Cheesecake** Home made fresh cheesecake served with our finest Italian dairy vanilla ice cream

**Chocolate Tart** A slice of our luxurious Chocolate tart served with salted caramel ice cream.

**Pannacotta Limoncello** Freshly made creamy vanilla pannacotta, infused with fresh vanilla pods served with fresh fruits.

**Tiramisu** Layers of marscapone and soft sponge drenched in our espresso coffee and then soaked in amaretto.

## FOURTH COURSE

Homemade Mince Pies

## FIFTH COURSE

Fresh ground coffee or fresh tea selection

# BOOK YOUR CHRISTMAS LUNCH TODAY



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