

Christmas at La Pergola Restaurant

La Pergola Restaurant is a family-run business based at The Wheatsheaf Public House in Harlton, Cambridge.

From the 1st of December until the 23rd of December our Christmas Lunch and Christmas Dinner menu will be available to pre-booked groups of diners of 8 or more.

For groups of 20 or more our Private Dining area may be available, and for larger parties, it may be possible to have exclusive use of the venue. For full details please call and speak to Rosa.

If you would like to make a reservation, please contact us either by email enquiries@lapergolacambridge.co.uk or by calling (01223) 260005 and we will be happy to discuss your requirements.

Final guest numbers, and menu choices, must be confirmed in writing 7 days prior to the event. After that time no further cancellations will be accepted.

If we can be of any further assistance, please do not hesitate to contact us.

The La Pergola Family

CHRISTMAS LUNCH MENU

To Start

ZUPPA DI POMODORO E BASILICO (v) (gf)

Roasted Tomato and Basil Soup with Mascarpone

PROSCIUTTO E MELONE (gf)

Cured Italian Ham with Chilled Seasonal Melon

INSALATA CAPRESE (gf)

Buffalo Mozzarella with Beef Tomatoes and Home Made Pesto Dressing

CARPACCIO DI SALMONE (gf)

Salmon Marinaded in White Wine and Olive Oil with Mixed Leaves

Starters are accompanied by Homemade Bread and Grissini

Main Course

ARROSTO DI TACCHINO

Roast Turkey Breast with Chipolata Sausage Bacon and Stuffing

TRANCIO DI SALMONE AL FORNO

Salmon Supreme Baked with White Wine and Fennel

BRASATO DI MANZO

Chunks of Beef Braised in Red Wine with Garlic Mushrooms and Rosemary

Served with Roast Potatoes and Fresh Seasonal Vegetables

RAVIOLONI DI FUNGHI E RICOTTA (V)

Fresh Pasta with Mushrooms and Ricotta in a White Truffle Cream Sauce

PIZZA CAPRINO (V)

Goats Cheese Roasted Peppers Spinach Pine Nuts and Red Onion

PIZZA FIOCCO DI NEVE

Cream Based Pizza with Crushed Potatoes Pancetta Ham and Peas

Desserts

STRUDEL DI MELE

Apples and Sultanas wrapped in Filo Pastry served warm with Whipped Cream

APRICOT AND ALMOND BREAD AND BUTTER PUDDING

Made with Pandoro and Homemade Apricot Jam

PANNA COTTA AL CIOCCOLATO BIANCO (gf)

White Chocolate Panna Cotta with Mixed Berry Compote

TRIO DI SORBETTI (gf)

Mango Raspberry and Lemon Fruit Ices

2 Courses £18.95 with Coffee and Amaretti Biscuits

3 Courses £23.95 with Coffee and Amaretti Biscuits

An Optional 10% Service Charge will be added To Your Bill
(v) denotes suitable for Vegetarians (gf) denotes suitable for coeliacs
Please inform us of any dietary requirements that your guests may have.

Join Us Over the Festive Season

Full details on our Website
www.lapergolacambridge.co.uk

BOXING DAY LUNCH

Enjoy a Three Course Lunch
Children's Menu Also Available

NEW YEAR'S EVE PARTY

Live Music From Our Italian Singer Lorenzo
2 Course Buffet
Prosecco at Midnight