

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 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 5 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

(gf) gluten free (v) suitable for vegetarians

(gfa) can be adapted to be gluten free

(vg) suitable for vegans

An optional 10% Service Charge Will Be Added To Your Bill

CHRISTMAS MENU

To Start

INSALATA DI BRESAOLA E MANGO (gf)

Thinly Sliced Air Dried Beef with Fresh Mango and Rocket

BURRATA PUGLIESE (V) (gf)

Cream Filled Mozzarella with Sun Dried Tomatoes and Homemade Pesto

CARPACCIO DI PESCE SPADA (gf)

Thin Slices of Sword Fish marinated in Extra Virgin Olive Oil and Citrus

VELLUTATA DI ZUCCA E CAROTE (Vg) (gf)

Roasted Butternut Squash Sage and Carrot Soup

Starters are Accompanied by Homemade Bread and Grissini

Main Course

TACCHINO AVVOLTO IN PANCETTA (gf)

Turkey Breast stuffed with Italian Sausage Meat and Wrapped in Pancetta

Roasted Herb Potatoes and Seasonal Vegetables

ORATA AL FORNO (gf)

Whole Sea Bream Oven Roasted with Baby Potatoes Fennel and Black Olives

CONTROFILETTO DI MANZO (gf)*

Sirloin Steak with Gorgonzola Sauce Hand Cut Chips and Roasted Cherry Tomatoes

RAVIOLONI DI FUNGHI E RICOTTA (V)

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

PASTA E FAGIOLI (Vg) (gfa)

Borlotti Beans and Mixed Pasta in a Vegetable Broth

PIZZA CAPRINO (V)

Goats Cheese Roasted Peppers Spinach and Red Onion

PIZZA RUSTICA

White Based Pizza with Rolled Pancetta Mushrooms Parmesan Shavings
and Truffle Oil

Dessert

CHEESECAKE AL MIRTILO ROSSO ED ARANCIA

Cranberry and Orange Cheesecake with an Amaretti Base

STRUDEL DI MELE (Vg)

Apples and Sultanas wrapped in Filo Pastry

ESPRESSO MARTINI PANNA COTTA (gf)

Vodka and Coffee flavoured Cream Dessert with Chocolate Sauce

FORMAGGI ITALIANI (gfa)

Selection of Italian Cheeses with Taralli Grapes Walnuts and Honey

TORTA DI PANDORO E ALBICOCA

Apricot and Almond Bread and Butter Pudding

£29.50

*** £3 Surcharge for this option**

