

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 22nd of December our Christmas Menus 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

ITALIAN CHRISTMAS MENU

To Start

INSALATA DI BRESAOLA E GORGONZOLA (gf)

Thinly Sliced Air Dried Beef with Italian Blue Cheese Radicchio and Balsamic

BURRATA PUGLIESE e CAPONATA (V) (gf)

Cream Filled Mozzarella on a bed of Warm Aubergine Compote

COZZE AL VINO BIANCO (gf)

Fresh Mussels sautéed in White Wine with Cracked Pepper and a Dash of Cream

VELLUTATA DI ZUCCA E CAROTE (Vg) (gf)

Roasted Butternut Squash Sage and Carrot Soup

Starters are Accompanied by Home-made 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

MEDAGLIONE DI MAIALE ALLA MARSALA E FUNGHI (gf)

Medallions of Pork Pan Fried with Mushrooms Marsala and Cream

Roasted Herb Potatoes and Seasonal Vegetables

FILETTO DI ORATA AL FORNO (gf)

Oven Baked Sea Bream Fillet with Cherry Tomatoes Baby Potatoes Olives and Capers

RAVIOLONI DI FUNGHI E RICOTTA (V)

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

PIZZA RUSTICA (Vg)

Vegan Cheese Roasted Peppers Spinach Artichokes and Red Onion

PIZZA BOSCAIOLA

White Based Pizza with Rolled Pancetta Baby Crushed Potatoes

Mushrooms and Smoked Mozzarella

Dessert

CHEESECAKE AL MIRTILLO ROSSO E ARANCIA

Cranberry and Orange Cheesecake with an Amaretti Biscuit Base

STRUDEL DI MELE (Vg)

Apples and Sultanas wrapped in Filo Pastry served warm with Vanilla Ice Cream

PANNA COTTA AL TIRAMISU (gf)

Coffee flavoured Cream Dessert with Chocolate Liqueur and Mascarpone Cream

FORMAGGI ITALIANI (gfa)

Selection of Italian Cheeses with Taralli Grapes and Fig Jam

TORTA DI PANDORO E ALBICOCCA

Apricot and Almond Bread and Butter Pudding with Whipped Cream

LUNCH 3 COURSES £30.00 / DINNER - 3 COURSES £33.50

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

TRADITIONAL CHRISTMAS LUNCH MENU

To Start

COCKTAIL DI GAMBERETTI (gf)

Prawns in a Marie Rose Sauce on a bed of Mixed Salad Leaves

VELLUTATA DI ZUCCA E CAROTE (Vg) (gf)

Roasted Butternut Squash Sage and Carrot Soup

PROSCIUTTO E MELONE (gf)

Italian Cured Ham with Chilled Honey Dew Melon

Starters are Accompanied by Home-made Bread and Grissini

Main Course

ARROSTO DI TACCHINO (gfa)

Roasted Turkey Breast with Bacon Stuffing and Chipolata
Roasted Potatoes Seasonal Vegetables and Gravy

TRANCIO DI SALMONE (gf)

Oven Baked Salmon Supreme Baked in White Wine with Dill and Lemon
Roasted Potatoes Seasonal Vegetables

MELANZANE ALLA PARMIGIANA (gf)

Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil
Roasted Potatoes and Mixed House Salad

Dessert

STRUDEL DI MELE (Vg)

Apples and Sultanas wrapped in Filo Pastry served warm with Vanilla Ice Cream

PANNA COTTA AL TIRAMISU (gf)

Coffee flavoured Cream Dessert with Chocolate Liqueur and Mascarpone Cream

TORTA DI PANDORO E ALBICOCA

Apricot and Almond Bread and Butter Pudding with Whipped Cream

To End

Tea or Filter Coffee

TWO COURSE LUNCH INCLUDING TEA / COFFEE £22.50
THREE COURSE LUNCH INCLUDING TEA / COFFEE £27.50
An optional 10% Service Charge Will Be Added To Your Bill