

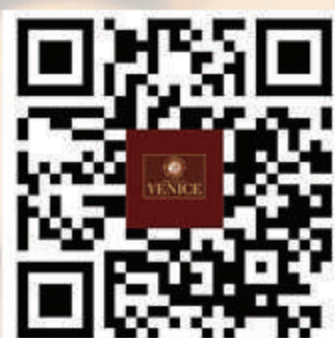


MERCHANT OF  
**VENICE**

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**MERRY  
CHRISTMAS**  
& HAPPY NEW YEAR



SCAN TO VISIT OUR INSTAGRAM

 @merchantofveniceitalian

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MERCHANT OF  
**VENICE**

*Christmas  
Menu*  
**2025**

**WWW.MERCHANTofVENICE.co**



BOOKING FORM

Date of Party:

Time of Party:

Contact Person:

Name of Organisation:

Total Number of Guests:

Contact Mobile:

Email:

Starter: (Please enter quantity)

Gamberi in Crosta	<input type="text"/>	Tagliata di Manzo	<input type="text"/>
Beetroot Carpaccio	<input type="text"/>		

Special Requirements on Starter?

Main Course: (Please enter quantity)

Salmone al Forno con Vino Bianco e Erbe	<input type="text"/>	Pollo al Marsala	<input type="text"/>
		Melanzane al Forno	<input type="text"/>

Special Requirements on Main Course?

Dessert: (Please enter quantity)

Tiramisù al Panettone	<input type="text"/>
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Special Requirements on Dessert?

Festive Menu

AVAILABLE FOR LUNCH & DINNER

STARTERS: (PRE PLATED)

- Gamberi in Crosta

Crispy filo-wrapped prawns with a spiced arrabbiata dipping sauce.
- Tagliata di Manzo

Warm seared slices of beef, served with rocket, cherry tomatoes, and balsamic glaze.
- Beetroot Carpaccio

Thinly sliced roasted beetroot, served with candied walnuts and a drizzle of orange vinegar.

MAINS: (PRE PLATED)

- Salmone al Forno con Vino Bianco e Erbe

Fresh salmon fillet baked to perfection, served with roasted baby potatoes, seasonal vegetables, and a delicate white wine and herb sauce.
- Pollo al Marsala

Tender chicken breast sautéed and finished in a rich Marsala wine and mushroom sauce, served with roasted winter vegetables and mashed potato.
- Melanzane al Forno

Layers of roasted aubergine, roasted red peppers and creamy ricotta, baked with mozzarella until golden, finished with fresh basil, and a drizzle of aged balsamic.

DESSERT: (PRE PLATED)

- Tiramisù al Panettone

A seasonal twist on tiramisù, layered with panettone mascarpone cream, and dusted with cocoa.

£29.95

BOOKING TERMS & CONDITIONS: £5 deposit per head is payable on booking. A discretionary 10% service charge will be added to your bill for a group of 5 or more. Prices are inclusive of VAT at 20%.

ALLERGENS & INTOLERANCES: Many of our dishes contain allergens. Please ask about your meal when ordering and we will be happy to advise you.