

Christmas Group Menu

Available from 26th November to 24th December

This menu is pre order only and available for groups of 8 or more.

For an easy to use spreadsheet, please email Massimo at shamblesrestaurant@gmail.com

On Friday & Saturday evenings a minimum of 3 courses is required.

2 courses £35.50 / 3 courses £42.50 / 4 courses £55.50

3 courses & wine / 125ml Prosecco & 375ml wine per person / £62.50

Any menu items with additional prices are supplement extras.

Antipasti

Pugliese / Burrata stracciatella, red grape, pickled radicchio, rosemary & local honey **V**

Fritto / Crispy fried squid, lemon & fermented 'scotch bonnet' chilli sauce / 🌶️🌶️🌶️

Brodo / Handmade pork tortellini in a veal consommé, pistachio & parmesan

Porri / Leeks cooked in olive oil, black olive, sea salt, almond & Romano pepper salsa **VE**

Primi

Traditionally a Primi is an additional course after an Antipasti. Enjoy as a starter, main course or as a starter size 'middle' course. Our fresh pasta is made daily by our own chefs.

Garganelli / Handmade tubular pasta, venison 'cacciatore' & caciocavallo cheese

Linguini / Flat spaghetti, fresh clams, cherry tomatoes & spicy shellfish sauce / 🌶️

Gnocchi / Fluffy potato pasta pillows, butternut squash, hazelnut & rocket pesto **VE**

Risotto / Red wine risotto, parmesan, taleggio cheese & black truffle / +£6.00 / +£10.00 **V**

Secondi

Tacchino / Turkey saltimbocca, parma ham, Roman broccoli, sage & potato schiacciata

Brasato / Slow cooked beef cooked in Nebbiolo wine, soffritto & buckwheat polenta

Vegano / King mushroom, smoked aubergine, red onion & blue cheese puffed tart **VE**

Merluzzo / Pan roasted cod, roast squid & potato, Swiss chard & lemon burro bianca

Bistecca / Aged sirloin steak, cavolo nero, n'duja salami & hand cut chips / +£10.00 🌶️🌶️

Dolce

Tiramisu / Pick me up!

Mela cotogna / Spiced poached quince & winter fruits in mulled port wine **VE**

Crostata / Festive spiced baked apples, raisins, walnuts, puff pastry & vanilla ice cream

Torta / Homemade mascarpone, chocolate, hazelnut, sea salt & crème fraîche tart

Taleggio / Mild, creamy, tangy cheese, grapes, celery & tutti frutti jam / +£5.00

After - Included

Chiacchiere / Traditional Italian street food 'chatterbox' pastries

VE / Vegan - V / Vegetarian

A discretionary 12.5% gratuity is added to the bill of parties of 5 or more. 100% of gratuities go to the team. Should you require information on allergens, please ask a member of our team. Some of our 'game' meals may contain some shot or shot fragments. We cannot guarantee any meals to be free of allergens or allergen traces.

Christmas Day Lunch

4 courses - £125.00 p/p

Children aged 12 or under - 3 courses - £65.00 p/p

Live Music and Christmas Crackers included. Please read our Christmas letter before making a reservation.

Aperitivo

On arrival / Barrel aged Negroni or White peach Bellini

Pane

House bread / Garlic & rosemary sourdough focaccia

Antipasti

Crudo / Chopped raw fillet of beef, lemon, rocket, hazelnuts, parmesan & black truffle

Pugliese / Burrata stracciatella, red grapes, pickled radicchio, rosemary & local honey **V**

Porri / Leeks cooked in olive oil, black olive, sea salt, almond & Romano pepper salsa **VE**

Aragosta / Lobster 'Catalan' salad, mustard, herbs, red onion & cherry tomatoes / + £10.00

Primi

Brodo / Pork tortellini in a veal consommé, pistachio, parmesan & black truffle

Orzotto / Rice shaped black ink pasta, grilled squid, herbs & extra virgin olive oil

Garganelli / Handmade tubular pasta, rosemary, soffritto & slow cooked venison ragù

Zuppa / "Pappa Pomodoro", Tuscan tomato & bread soup, basil & extra virgin olive oil **VE**

Secondi – All mains include traditional Christmas table trimmings & condiments

Tacchino / Succulent roast turkey, cranberries, pancetta & apricots

Wellington / Fillet of beef Wellington, mushrooms, spinach & Marsala wine jus

Sogliola / Pan roasted Dover sole, Selina capers & brown butter

Vegano / King mushroom, smoked aubergine, red onion & vegan blue cheese puffed tart **VE**

Dolce

Panettone / Italian Christmas cake & a glass of Chianti Classico 'VinSanto', 2006

Mela cotogna / Spiced poached quince & winter fruits in mulled port wine **VE**

Torta / Homemade mascarpone, chocolate, hazelnut, sea salt & crème fraîche tart

Taleggio / Mild, creamy, tangy cheese, grapes, celery & tutti frutti jam

Dopo

Chiacchiere / Traditional Italian street food 'chatterbox' pastries

A discretionary 12.5% gratuity is added to the final bill. **100% of gratuities go to the team.** Should you require information on allergens, please ask a member of our team. Some of our 'game' meals may contain some shot or shot fragments. We cannot guarantee any meals to be free of allergens or allergen traces.

Christmas Drinks & Nibbles

Menu

From 20 to 60 guests. Standing and mingling.

DRINKS

1. **Wines** / From £29.50 - Per 750ml bottle
2. **Prosecco Brut** / £35.50 - 6 x 125ml glasses per bottle
3. **Beer** / From £6.50 - Per pint

SHARING BOARDS / £20.00 p/p

4. **Homemade rosemary & garlic focaccia.**
5. **Charcuterie - cured ham & salami, roast meats & olives.**
6. **Tomato, mozzarella, pasta & basil salad.**
7. **Christmas salad / endive, radicchio, fennel & orange.**
8. **Selection of skewers / chicken & vegetable.**
One of each skewer will be provided, per guest.

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Christmas Letter

Christmas Group Menu – Available from 26th November to 24th December

Available for groups of 8 or more and we require food choices to be pre ordered, please email Massimo for an easy to use pre order spreadsheet. On Friday and Saturday evenings a minimum of 3 courses is required. The chef kindly asks for food orders to be provided one week prior to the event date. Christmas Crackers will be provided and if you wish to bring any table decorations, please do. We only request that confetti-type decorations are not used. **Please mention at the time of booking if choosing the '3 courses & wine' option.** Maximum capacity is 140.
shamblesrestaurant@gmail.com

Christmas Drinks & Nibbles

Please email Massimo for more details, stating your 'guest count', the date & time you would like to host your party. shamblesrestaurant@gmail.com

Christmas Eve Lunch

Special / Beef Wellington & Live Music.

Bookings are strongly advised. Bookings accepted between 12.00pm & 2.30pm.

Christmas Day – Special Set Menu & Live Music

We will be open on Christmas Day Lunch, we're taking reservations between 12pm to 4pm. We kindly request that all tables are vacated by 6.30pm. A deposit of the full menu price is required to confirm a reservation (per adult or child) and will be deducted from the card used when making a reservation. Your deposit is fully refundable up to 28 days prior to your reservation. The pre-payment will be deducted from your final Christmas Day bill. Your final balance is payable on Christmas Day by a card of your choice or by cash. If your booking is 12 guests or more, please supply full menu choices via our pre-ordering spreadsheet before the 16th December. Please email Massimo for our easy to use 'pre order' spreadsheet.
shamblesrestaurant@gmail.com

Christmas Gift Voucher

Birthdays, anniversaries, Christmas or just because! Vouchers are the ideal gift to celebrate any occasion. Vouchers can be purchased at the restaurant or online via our website. shamblesbar-restaurant.co.uk/shop/

November @Shambles

Join us for a pre game rugby lunch before heading to watch the Autumn Internationals in Twickenham. **Bookings from 11.00am.**

21st November / **Join us as we celebrate 'Beaujolais Nouveau' with Live Music and wine made by our producer Patrice Chevrier based in Brouilly. Bottle price / £29.50.**

28th November / **Teddington Lights Up** / Reservations strongly advised.

December

Opening Times

Tuesday - Saturday

Bar open all day / 10.00am - 11.00pm

Lunch 12.00pm - 2.30pm (Saturday 3.00pm)

Dinner 5.00pm - 9.00pm (Friday & Saturday 9.30pm)

Lunch reservations are asked to vacate tables by 5pm. If you would like to stay longer, this can be arranged upon a prior request.

Sunday lunch

12.00 - 4.00pm

Restaurant closes at 6pm

Closed Dates

26th

30th, 31st, 1st

Thank you & Merry Christmas!

