



CHRISTMAS 2026 Event Pack

NONNA ROSA
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We take great pride in what we cook and how we cook it.
Not all ingredients are created equal!

We can proudly say our locally sourced produce is the best around and would like to take this opportunity to thank our tireless suppliers for providing what our customers want, when they want it.

This year's festive feast, by Executive Chef Alberto, is his finest hour, full of flavour and passion only found in the heart of an artisan as excited about great food now as he was when he started 35 years ago in the back streets of Napoli selling panzerotte he made in his family home.

No perfect meal is complete without the perfect drink.

Our handmade infusions need no introduction.

They make our cocktails unique and endlessly delicious. Way too many choices to list - so all we say is whatever your taste, we can make it happen.

Celebrate with us and make good memories with the people you love.





CHRISTMAS PARTY MENU

3 COURSES - £37 PER PERSON

STARTERS

Stuffed Mushrooms (v, gf)
Mushroom duxelle & blue cheese pesto

King Prawns
King prawns in a white wine, garlic butter, chilli & parsley sauce

Bruschetta (v, vg)
Garlic rubbed ciabatta topped with San Marzano tomato, olives & onions

Luxury Duck Liver Pate
Homemade duck pate, warm ciabatta & Italian sour cherry chutney

MAIN COURSES

Roast Breast and Leg of Gold Label Norfolk Turkey
Sautéed sprouts, stuffing, honey roast parsnips & carrots, duck fat potatoes, cranberry sauce & gravy

Fillet Steak Medallions (*£10 supplement*)
Fillet steak medallions in a red wine and mushroom sauce with wilted spinach & roast potatoes (served medium)

Grilled Salmon (gf)
Grilled salmon on a pea and asparagus risotto

Penne Arrabbiata (v, vg)
San Marzano tomato, chilli and garlic

DESSERTS

Tiramisu, chocolate sauce (v)

Limoncello cheesecake, raspberry coulis (v)

Sicilian lemon sorbet (vg)

A 12.5% discretionary service charge will apply to all bills. For availability for this menu please ask your server. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Please contact us if you have any dietary requirements.



CHRISTMAS DAY MENU

3 COURSES - £95 PER PERSON

50% DISCOUNT FOR UNDER 10'S

STARTERS

Italian Cured Salami (gf)
Served with hand cut melon

King Prawns
King prawns in a white wine, garlic butter, chilli & parsley sauce

Tricolore Salad
with mozzarella and tomato

Tuscan Bean Soup (v, vg)
Served with hand baked ciabatta

Stuffed Mushrooms (v, gf)
Mushroom duxelle & blue cheese pesto

MAIN COURSES

Roast Breast and Leg of Gold Label Norfolk Turkey
Sautéed sprouts, stuffing, honey roast parsnips & carrots, duck fat potatoes, cranberry sauce & gravy

Filletto Rossini
Fillet steak, homemade ciabatta crouton in a Barolo sauce, served with roast potatoes & broccoli

Sea Bass Siciliano (gf)
Pan fried seabass fillets in a light white wine, cherry tomatoes, olives & capers sauce on a bed of wilted spinach & roast potatoes

Nonna's ravioli
Hand filled spinach and ricotta ravioli

DESSERTS

Tiramisu, chocolate sauce (v)

Limoncello cheesecake, raspberry coulis (v)

Sicilian lemon sorbet (vg)

Italian cheese, oatcakes and cherry chutney

A 12.5% discretionary service charge will apply to all bills. For availability for this menu please ask your server. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Please contact us if you have any dietary requirements.



NOW TAKING CHRISTMAS BOOKINGS

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