

fratelli

RISTORANTE • BAR • CAFE

Christmas 2020



Information

Opening Times

We are open as normal with the exception of the following:

CHRISTMAS EVE: 12pm - 8:30pm
Main Menu Only

CHRISTMAS DAY: Closed

BOXING DAY: 12pm - 8pm
Main Menu Only

NEW YEAR'S EVE:
12pm - 5pm *Main Menu Only*
6:30pm - 8pm *Set Menu Only*

NEW YEAR'S DAY: 12pm - 8pm
Main Menu Only

Festive Menus

TRADITIONAL CHRISTMAS

Monday - Saturday

12pm - 5pm	From 5pm
2 COURSES 15.5	2 COURSES 19.5
3 COURSES 19.5	3 COURSES 24.5

NEW YEAR'S EVE SET MENU

6:30pm - 8pm

3 COURSES 55

You can view our festive menus on our website:
fratelliponteland.co.uk

Please Note

All information, including menus, opening dates and times, is subject to change depending on restrictions, which may have an impact on bookings.

Deposits

A non-refundable deposit of £20pp is required, at the time of booking, for Christmas Eve, Boxing Day, New Year's Eve and New Year's Day bookings. Deposits may also be required throughout December to confirm bookings on busy days. In the event that we are unable to open, due to any restrictions that may be put in place, any deposits paid for the effected days will be refunded.

How to Book

Booking with Fratelli couldn't be easier. Contact one of our managers by phone, at your convenience, with the dates and times you are interested in and the number of people in your party.

We will then discuss availability and any deposits required.

Book early to avoid disappointment!

01661 872195

Fratelli, Bell Villas, Ponteland, Newcastle upon Tyne, NE20 9BE

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Christmas Menu

Starter

CELERIAC AND HAZELNUT SOUP (V)
Served with fresh bread

HONEY GLAZED PIGS IN BLANKETS
With stuffing and cranberry sauce

CHICKEN LIVER AND MADEIRA PATE
With toast and onion jam

ANTIPASTO FRATELLI
Cured Italian meats and cheeses, cartamusica and pickled vegetables

ROAST FIG BRUSCHETTA (V)
Toasted bread topped with roast figs, goat's cheese and drizzled with honey

Main Course

ROAST TURKEY
With festive trimmings, seasonal vegetables and gravy

PAN SEARED FILLET OF SEABASS
In a lemon butter sauce served with grilled mushrooms, sprouting broccoli and potato gnocchi

LAMB SPEZZATINO
Lamb stew flavoured with mint and rosemary served with saffron potatoes and seasonal vegetables

BRAISED FEATHERBLADE OF BEEF
Served with roast potatoes, carrot and swede mash and a rich red wine jus

PIZZA NATALE
Topped with tomato, mozzarella, turkey, sage and onion stuffing and pigs in blankets

VEGETABLE AND CHESTNUT STEW (V)
Mixed vegetable and chestnut stew topped with a sage crumb

Dessert

TRADITIONAL CHRISTMAS PUDDING
With brandy sauce

PANETTONE BREAD AND BUTTER PUDDING
With chocolate chips and vanilla custard

GINGERBREAD CHEESECAKE
With cranberries and white chocolate

CHOCOLATE BROWNIE
With vanilla ice cream

12pm - 5pm	From 5pm
2 COURSES 15.5	2 COURSES 19.5
3 COURSES 19.5	3 COURSES 24.5

If you have an allergy to any particular ingredient please let us know, however we are unable to guarantee the complete absence of allergens in any of our menu items due to the open nature of our kitchen.

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New Year's Eve Menu

Starter

CAULIFLOWER AND CHESTNUT SOUP (V)

Drizzled with truffle oil and served with fresh bread

BURRATA MOZZARELLA

Soft centred burrata mozzarella with Sardinian cured ham, heritage tomatoes and basil, drizzled with balsamic glaze

CHARCUTERIE

A selection of the finest Italian and Sardinian cured meats and aged cheeses served with rustic bread, cornichons and red onion chutney

GRILLED KING SCALLOPS AND BUTTERFLY KING PRAWNS

With nduja butter and a courgette ribbon salad

BRIE AND CARAMELISED RED ONION TARTLET (V)

With a cranberry and walnut salad

Main Course

SLOW COOKED FILLET OF NORTHUMBRIAN BEEF

Served with honey roast carrots, truffle infused mashed potato and a red wine jus

CONFIT DUCK

Served with crushed baby potatoes, French beans, crispy shallots and an orange sauce

PAN SEARED SALMON

Served with fondant potato, grilled asparagus and a tomato and pancetta sauce

HERB CRUSTED RACK OF LAMB

Served with buttered spinach, dauphinoise potatoes and thyme jus

BUTTERNUT SQUASH, MUSHROOM AND KALE WELLINGTON (V)

Served with honey glazed carrots, roast potatoes and vegetarian gravy

Dessert

TIRAMISU

With fresh raspberries and sweetened mascarpone

CHOCOLATE AND PECAN TART

Drizzled with caramel and served with vanilla ice cream

SPICED PEAR CAKE

Served with pomegranate seeds and chantilly cream

CRÈME BRÛLÉE

With homemade shortbread and mixed berries

3 Courses

55

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