

Il Convivio Christmas menu

2 courses £32.50 - 3 courses £40.00

Primi Piatti

Guazzetto ai Frutti di Mare Piccante con Fregola Sarda, Pachino, Olio al Basilico e Crostini all'Aglio

spicy fish soup with Sardinian fregola and Sicilian Pachino tomato drizzled with a basil infused extra virgin olive oil and garnished with garlic croutons

Carpaccio di Filetto di Manzo con Carciofini Violetti, Pecorino Romano, Emulsione alla Senape e Tartufo Nero

fillet of Surrey Farm beef carpaccio with purple artichoke,

Roman pecorino cheese dressed with a mustard emulsion and black truffle shavings

Insalatina di Indivia Belga e Mele Rosse con Gorgonzola Piccante,

Noci e Crostini di Pane Nero

Belgian endive salad with red apple, spicy gorgonzola cheese, walnuts and brown bread croutons

Tagliata di Tonno Scottato alle Erbe Fini con Condimento al Lime, Cipollotti, Melograno e Mango

seared yellow fin tuna loin coated with fine herbs, in a lime dressing with spring onions, pomegranate and mango

Secondi Piatti

Risotto alla Zucca Delica con Provola Affumicata Fusa, Nocciole e Crescione

risotto with delica pumpkin, melted smoked provola cheese, watercress and sprinkled with a hazelnut crumble

Costoletta di Vitello con Funghi Selvatici Saltati, Salsa alla Senape in Grani e Tartufo Nero

veal chop with sauteed wild mushroom in a grain mustard sauce, garnished with seasonal black truffle

Lombatina di Cervo Arrosto Marinato al Ginepro con Fagottino di Verza alle Castagne e Riduzione ai Mirtilli

juniper berry marinated and oven roasted venison loin served with a chesnut filled savoy cabbage parcel, drizzled with a bluberry reduction sauce Branzino Arroso con Carciofini, Patate Novelle, Olive Nere e Capperi in Fiore

roasted fillet of seabass garnished with fresh artichoke, Jersey new potatoes, black olives and caper berry

Dolci

Tiramisú al Panettone

Panettone tiramisú

Torta ai Mirtilli e Limoni di Amalfi con Panna Montata e Composta ai Frutti di Bosco

blueberry and Amalfi lemon torte served with Chantilly and a mixed berry compote

Semifreddo Variegato al Cioccolato con Nocciole Caramellate

e Crumble allo Zenzero

dark and white chocolate parfait with a hazelnut praline and ginger crumble

Sorbetti e Gelati

selection of fresh fruit sorbet and ice cream

A discretionary service charge of 12.5% will be added to your bill. Please note that this menu is subject to change.

BOOKING TERMS AND CONDITIONS

All bookings are subject to availability.

We require a non-refundable deposit of £20 per person for standard bookings.

Should numbers drop without notification of at least 5 working days, the deposit paid per person will be retained.

Menu content is correct at the time of going to print and may be subject to change.

All private areas require a minimum spend according to your requirements.

Deposits may be paid by cheque, payable to Roc Restaurants Ltd.

Cash deposits must be made in person.

Access to some areas of the restaurant may be restricted due to private functions.

Return of your booking form is deemed acceptance of these terms and conditions.

IL CONVIVIO

143 Ebury Street, London, SW1W 9QN Tel: 020 7730 4099, ilconvivio@etruscarestaurants.com www.ilconvivio.co.uk

IL CONVIVIO

CHRISTMAS BOOKING FORM

WHY NOT CONSIDER OUR PRIVATE DINING ROOM?

IL CONVIVIO

143 Ebury Street, London, SW1W 9QN Tel: 020 7730 4099, ilconvivio@etruscarestaurants.com www.ilconvivio.co.uk Please read this form and the conditions. Complete, sign and return to us by emailing ilconvivio@etruscarestaurants.com or by popping in to see us.

Name
Company
Address
Postcode
Contact Number
Email
Should you require one of our venues for exclusive use please contact us on: 020 7730 4099 ilconvivio@etruscarestaurants.com
[] Please tick the box if you would prefer not to receive information about future promotions and marketing events from Il Convivio

PLEASE INDICATE YOUR REQUIREMENTS BELOW:

Restaurant b Lunch booki	0 2 3	nte Dining Room Booking Dinner Bo	, r
No of people			
Date Requir	ed (first choice)		
To confirm yo be deducted fr without prior	om your final bill. Hon	a deposit of £,20 per person vever, should your numbers 5 working days, deposits pa	decrease
Visa []	Maestro []	Amex []	Mastercard []
Name on Ca	vrd:		
Credit Card	No:		
Start Date:_		_Expiry Date:	
CCV No:		Issue No:	
_	last 3 digits on back of	Issue No:	Maestro
Signature:			