

Christmas 2018

Giacomo, Daniela and all the team

Look forward to having the pleasure of welcoming you to our special seasonal events.

Our December Celebration menu

Will be available from Tuesday 29th November to Friday 21st December
for all pre booked tables of 8 or more guests.

Mondays to Fridays for luncheon £26.50 pp for 3 courses and £23.50 for 2 courses .

Dinner Mondays to Thursdays £30.00 for 3 courses.

Our a la carte menu is available for smaller tables of 7 people or fewer.

On our popular Entertainment evenings the only menu of offer is our
December Celebration menu priced £36.50pp for 3 courses.

For more intimate gathering we also have our "Garden Room"
for parties from 14 to 20 people at £150.00 room hire charge.

Thurs 29th November Michael Bubble Christmas Special

Friday 30th November Abba Evening

Sunday 2nd December Festive Opera and Songs

Wednesday 5th December Michael Bubble Christmas Special

Saturday 8th December the best of 60s, and 70s with Natalie Ward

Thursday 13th December Abba Evening

Friday 14th December and Saturday 15th Darryl King "Sing the Star" the best of 80's and 90`s

Wednesday 19th December Abba evening

Friday 21st December the best of 60s, and 70s with Natalie Ward

A deposit of £15.00 per person is required at the time of the booking to secure your reservation.

Deposit is not refundable in the event of cancellations, reduction in numbers or not attendance.

Final number should be with us 10 days prior to the event with your food choices.

Please note only one bill for food and drinks per party will be issued.

We are not able to take cash for individual drinks at the bar, they will be itemized on the final bill.

A 10% service charge will be added to the final food and drinks bill .

If your party is unable to attend due to inclement weather we will offer you an alternative date within
1 month of your original booking.

If this date is unacceptable we regret that any deposit /monies paid will not be refundable.

Giacomos is privately owned and we feel that the above terms and conditions are fair
and reasonable due to seasonal demand.



Giacomo`s



December celebration menu 2018

(v) Zuppa di funghi di bosco e dolcelatte

Wild mushrooms and dolcelatte cheese soup

Gamberetti fritti al peperoncino

Large prawns gently coated in flour, deep fried until crispy with roasted chilli dressing

Carpaccio di Salmone Scozzese

Gravlax of Scottish salmon rilette with rockets and horseradish crème fraiche

Pate di fegatini di pollo e pistacchio

Chicken liver parfait with Martini rosso and pistachio nuts

Polpette alla pugliese

Giacomo`s Mamma recipe: meatballs in a spicy tomato



Branzino grigliato

Grilled fillets of sea bass with Sicilian dressing

Faraona alla piemontese

Baked breast of Guinea fowl stuffed with ham, spinach and mushrooms

Agnello al Chianti

Roasted Scotney castle estate rump of lamb with Chianti jus

(v) Lasagna Campagnola vegetariana

Roasted vegetables, tomatoes, smoked mozzarella lasagna

(all mains are served with Italian style roast potatoes and season`s vegetables)



Torta di mele con gelato

Giacomos apple torte and gelato

Profiteroles

Choux pastry filled with Chantilly cream and chocolate fudge sauce

Pannacotta ai frutti di bosco

Traditional Italian dessert made with fresh cream and vanilla pods topped with fruits of the forest