

La Margherita

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Dear Customer,

We are pleased to present our set menu for the festive season, which we hope you will find attractive. We will be running the menu from Friday 1st December up until Saturday 23rd December 2017. Bookings made and secured with a deposit before 3rd November will receive a glass of Prosecco per person with their meal.

If you would like to reserve a table, we will require confirmation in writing, a deposit of £10 per head and a contact telephone number. We regret that we cannot reserve tables without receipt of a deposit, also if numbers are reduced, deposits will only be returned if we have a minimum of 5 days' prior notice.

Everyone must order from the same menu, we would appreciate your menu choices no less than 14 days before your reservation. Please note we do not add service to your final bill, this is left at the customers discretion.

Please feel free to notify us, in advance, of any allergies, we will do our best to accommodate accordingly. We will have a Vegan and Gluten free menu this year that we can forward on to you at your request.

If you have any further enquiries please do not hesitate in contacting us.

Yours Sincerely,

Lina Benedetto

Manager

Christmas 2017

La Margherita

Burrata with olive tapenade and pesto GF

Tuscan lentil soup GF Vegan

Smoked swordfish with rocket, capers and a lemon dressing GF

Anipasto classico - sliced Italian meats with roasted vegetables GF

**Braised guinea fowl with olives, mushrooms, pancetta, shallots
and white wine served with potatoes**

**Cannelloni filled with ricotta, chestnut and radicchio baked with a tomato
sauce and mozzarella cheese V**

Turkey escalope cooked with Marsala wine and oyster mushrooms

Seabass with braised fennel, lemon and sundried tomato GF

**Crème brûlée - Limoncello flavoured custard cream topped
with caramelised sugar GF**

Cannoli filled with ricotta and candied fruit served with chocolate sauce

Chocolate and pistachio tart served with raspberry sorbet

Pecorino, Taleggio and Gorgonzola cheese served with a fig relish GF

All main courses dishes are served with roasted potatoes and broccoli

GF – Gluten free / V – Vegetarian

3 courses £29.50

Add a glass of Prosecco £4.00

VAT included at standard rate

This menu must be pre ordered

Service is at the customers discretion - VAT included at standard rate