

BOOKINGS
NOW
BEING
TAKEN

Da Sandro in December

CHRISTMAS MENU

Available from 29th November to 30th December

Monday - Saturday 12.00pm until 10.30pm

Sunday 12.30pm until 9.30pm

Open All Day from 11th December to 31st December

EARLY BIRD MENU

Available Monday - Friday 12.00pm until 7.00pm

Saturday 12.00pm until 5.30pm

Sunday 12.30pm until 5.30pm

Please note: The early bird is not available on Christmas Eve, Boxing Day & New Year's Eve

We are open on Boxing Day

parties

Disco party nights are available throughout December
at the Briar Court Hotel.
Call 01484 519902 for further information.



PARTY NIGHT ACCOMMODATION

(All rates include full English breakfast & VAT)

Christmas Party Nights:

Mon - Thurs | £52.50 Single | £57.50 Double

Fri - Sat | £57.50 Single | £67.00 Double

New Year's Eve: £75 Single | £85 Double

BOOKING NOTES

To make a reservation for any of our festive events please call 01484 512845
or make your booking online at www.dasandro.co.uk

A non refundable deposit of **£5 per person for Christmas Parties** and **£40 per person for New Years Eve**
is required within two weeks of making your reservation. Final balance to be paid on the night.

For New Years Eve only, menu choices are required 2 weeks prior to 31st December 2019.

You will be liable for the cost of repairs carried out as a result of damage caused to any part of the
premises or equipment by negligence of any person invited by you, or anyone in your party.
The venue cannot accept responsibility for the damage or loss of another person's property.



Halifax Road, Birchencliffe, Huddersfield, HD3 3NT

www.dasandro.co.uk 01484 512845



**OPEN
BOXING
DAY**

Christmas & new year 2019



Da Sandro

Pizzeria Ristorante
Est. 1981

Da Sandro at Christmas

Available from 29th November to 30th December

Lunch **£24.50** (until 5pm)
Dinner **£29.50** (5pm onwards)

MINISTRONE SOUP

Classic Italian Soup with a Selection of Vegetables & Pasta (v)

SMOOTH CHICKEN LIVER PATE

Flamed with Brandy & Port Served with Toasted Ciabatta Bread

SALMON & POTATO FISHCAKES

On a Bed of Leaves with a Piquillo Pepper Dip

GRILLED POLENTA

Served with Sautéed Mushrooms in a Cream & Brandy Sauce topped with Pecorino Cheese Shavings (v)

ROAST NORFOLK TURKEY

Chipolata Sausage, Sage & Onion Stuffing (n)

GRILLED RUMP STEAK

Plain Grilled or Served in a Pink Peppercorn Sauce

ROAST HAKE

Served on a Bed of Spinach with Lobster Bisque

VEGETABLE LASAGNE

Ratatouille of Vegetables with Mozzarella Cheese (v)

All Main Courses Served with Roasted New Potatoes & Seasonal Vegetables

WARM CHRISTMAS PUDDING

with Brandy Sauce (n)

CHOCOLATE FUDGE CAKE

Served with Fresh Cream

LEMON TART

Served with Fresh Cream

Freshly Brewed Coffee or Tea & Chocolate Mints

Open all day from 11th December - 31st December.
We are closed Christmas Day.

(v) Vegetarian (n) Contains nuts or nut traces

Food Allergies & Intolerances

Before ordering please discuss your requirements with a member of staff

New year's eve

DINNER DANCE

£85

Arrival 7.30pm Carriages 2.00am Dress Code Lounge Suits

NETTUNO AL PEPE ROSA

Trio of Seared Tuna, Smoked Salmon & Swordfish,
Drizzled with a Lemon Vinaigrette & Pink Peppercorns

ASPARAGI ALLA SALSA DI TALEGGIO

Grilled Asparagus Wrapped in Pancetta Topped with Poached Eggs
Coated with a Light Taleggio Cheese Sauce

CARPACCIO DI MANZO

Thinly Sliced Prime Beef Fillet, Sundried Tomatoes, Rocket & Parmesan Shavings

BURRATINA CON TARTUFO E PROSCIUTTO DI PARMA

Burratina Cheese Served with Parma Ham, Truffle Mushroom & Toasted Walnuts (n)

ZUCCA ALL'ORTOLANA

Roasted Butternut Squash Nest filled with Sweet Potato & Courgette
Topped with a Cheese Crust & Toasted Pine Nuts (v)(n)

LEMON SORBET

SCAMPI RISOTTO WITH SAFFRON & CHAMPAGNE

FILETTO DI MANZO

Fillet of Beef Seasoned with Dijon Mustard, Wrapped in Parma
Ham & Truffle Mushroom, Baked in Puff Pastry

COSTOLETTE DI AGNELLO

Rack of Lamb with a Pistachio & Herb Crumb, Served with Roasted Sweet Potatoes (n)

IPPOGLOSSO ALLA FIORENTINA

Grilled Halibut Steak with a Pesto Crust, Cherry Tomatoes,
Garlic, Pine Nuts & Green Beans (n)

POLLO AL LARGO VERDO

Farm Reared Chicken Breast Wrapped in Pancetta Filled
with a Pecorino Cheese Sauce, Served on a Vegetable Velouté

SFORMATO DI ZUCCHINI

Baked Courgette with Dolcelatte Cheese Served on a
Bed of Saffron Rice, Topped with Duchesse Potato (v)

All Main Courses Served with Parmentier Potatoes & Seasonal Vegetables

HOMEMADE TIRAMISU

FONDUTA DI CIOCCOLATO

Chocolate Fondant Served with Warm Chocolate Sauce & Vanilla Ice Cream

PANNACOTTA WITH AMARETTO

Served with Passion Fruit & Orange Sorbet

FORMAGGI

Selection of Continental Cheeses served with Celery, Crackers & Grapes

Freshly Brewed Coffee or Tea & Chocolate Mints

10% discretionary service charge