

NEW YEARS EVE

Glass of Prosecco on arrival. DJ from 8pm

Starters

Formaggio di Capra (V)

Beetroot and goats cheese salad with rocket and pine nuts, finished with balsamic glaze

Spiedino di pollo

Marinated chicken skewer served with mixed leaves and finished with sweet chilli dressing

Cocktail di gamberi

Prawns on a bed of lettuce with homemade Marie Rose sauce

Zuppa di verdure (V)

Homemade vegetable soup served with homemade bread

Main Course

Pollo Con Gnocchi

Chicken breast served on a bed of potato dumpling in a cream and mushroom sauce

Filetto Con Funghi

Fillet steak (8oz) cooked with mushrooms, onion, cherry tomatoes, brandy, cream and truffle oil

Salmon Italiana

Fresh Scottish salmon served with onion, cream, baby prawns and saffron

Pizza Porada (V)

Tomato sauce, mozzarella, sweet peppers and goats cheese topped with rocket

Melanzane (V)

Layers of aubergine resting on tomato & parmesan, baked in the oven, then gratinated with mozzarella.

Desserts

Homemade Tiramisu

Traditional Italian coffee trifle

White Chocolate Profiteroles

White chocolate covered profiteroles served with ice cream

Italian Ice Cream

Selection of ice cream

Chocolate Dream

Chocolate brownie with warm chocolate sauce & vanilla ice cream

£70pp + 10% service charge

CHRISTMAS & NEW YEARS EVE

2021

WE WOULD LIKE TO WISH
A MERRY CHRISTMAS
AND A VERY
HAPPY NEW YEAR
TO ALL OUR CUSTOMERS



231 Bury New Rd, Whitefield,
Manchester, M45 8QP
Phone: 0161 637 6454

www.porada.co.uk



CHRISTMAS & NEW YEARS EVE

2021

CHRISTMAS LUNCH

Starters

Zuppa di Porri (V)

Freshly made leek and potato soup with homemade bread

Funghi Al Crema (V)

Mushrooms in a creamy garlic sauce served with homemade bread

Cocktail di Gamberi

Prawns on a bed of lettuce with Marie Rose sauce

Polpette All Forno

Homemade oven baked meatballs in a rich tomato sauce served with homemade bread

Main Course

Tacchino al Italiana

Traditional roast turkey breast with Italian sage and onion stuffing, chipolata sausage and served with our rich homemade gravy

Branzino all Porada

Seabass fillet cooked with capers, cherry tomato and lemon butter sauce

Pizza Porada

Tomato, mozzarella, spicy salami, N'duja and ham with chipolata sausage

Tagliatelle (V)

Tagliatelle pasta cooked with courgette, wild mushrooms and onion in a cherry tomato sauce with basil pesto

Desserts

Homemade Tiramisu

Traditional Italian coffee trifle

White Chocolate Profiteroles

White chocolate covered profiteroles served with ice cream

Italian Ice Cream

Selection of ice cream

£19.59pp

CHRISTMAS DINNER

Starters

Zuppa di Porri (V)

Freshly made leek and potato soup with homemade bread

Costolette di Mallroli

Slow roasted ribs marinated in our homemade BBQ sauce

Mozzarella all Funghi (V)

Deep fried mushrooms stuffed with mozzarella breadcrumbs served with garlic mayonnaise

Bruschetta Pomodora

Homemade Italian bruschetta served on a toasted bread with tomato

Main Course

Tacchino al Italiana

Traditional roast turkey breast with Italian sage and onion stuffing, chipolata sausage and served with our rich homemade gravy

Salmone Di Pesce

Baked fillet of salmon served in a creamy dill and white wine sauce with baby prawns

Bistecca Mediterraneo Barolo

Grilled steak (8oz) served with smoked pancetta, onion and red wine jus

Tagliatelle (V)

Tagliatelle pasta cooked with courgette, wild mushrooms and onion in a cherry tomato sauce with basil pesto

Desserts

Homemade Tiramisu

Traditional Italian coffee trifle

White Chocolate Profiteroles

White chocolate covered profiteroles served with ice cream

Italian Ice Cream

Selection of ice cream

£25.95pp

CHRISTMAS DAY

Starters

Zucca Volina (V)

Freshly made butternut squash soup served with seasoned croutons

Formaggio di Capra (V)

Warm goats cheese served with roasted walnuts, salad leaves and honey dressing

Salmone Affumicato

Slices of smoked salmon served with crayfish and salad leaves with orange and olive oil dressing

Funghi Al Crema (V)

Mushrooms in a creamy garlic sauce served with homemade bread

Main Course

Tacchino al Italiana

Traditional roast turkey breast with Italian sage and onion stuffing, chipolata sausage and served with our rich homemade gravy

Filetto Barolo

Fillet steak cooked with smoked pancetta, onion in a red wine and cinnamon jus

Branzino

Seabass fillet cooked with cherry tomatoes and prawns in a lemon butter sauce

Agnello Brasto

Roast lamb shank cooked slowly in a traditional Italian sauce with mashed potato and minted gravy

Melenzane (V)

Layers of aubergine resting on tomato & parmesan, baked in the oven, then gratinated with mozzarella.

Desserts

Homemade Tiramisu

Traditional Italian coffee trifle

White Chocolate Profiteroles

White chocolate covered profiteroles served with ice cream

Italian Ice Cream

Selection of ice cream

Chocolate Dream

Chocolate brownie with warm chocolate sauce & vanilla ice cream

£65pp + 10% service charge

Children under 12 years **£27.50**