

*Trattoria*  
**SAN  
MARCO**

Ristorante  
e Pizzeria

**Trattoria San Marco Ristorante e Pizzeria**  
Liverpool Old Road, Much Hoole, Preston PR4 4RJ  
Tel 01772 613313 Fax 01772 613167  
[info@sanmarcopreston.com](mailto:info@sanmarcopreston.com)  
[www.sanmarcopreston.com](http://www.sanmarcopreston.com)

CHRISTMAS 2011

**Soup of the Day**

Freshly prepared homemade soup

**Duo of Smoked Salmon and Crayfish**

Served on a bed of salad leaves with marie rose sauce

**Pâté della Casa**

Homemade chicken liver pâté served with cranberry sauce

**Fegatini alla Veneziana**

Chicken livers sautéed with onions and chilli

**Funghi Ripieni**

Mushrooms filled with garlic butter and breadcrumbs

**Tempura King Prawns**

Served with a sweet chilli mayonnaise

**Spicy Chicken Wings**

Served with garlic, peppers, spring onion and fresh chilli

**Tacchino San Marco**

Escallops of turkey served in a rich sage, onion, pancetta and wine sauce

**Salmon Thermidor**

Fillets of salmon served with crayfish in a creamy thermidor and saffron sauce

**Pollo Asparagus**

Supreme of chicken cooked in a fresh cream, wine, asparagus and sun dried tomato sauce

**Spicy Chicken**

Tender strips of chicken pan fried with field mushrooms, sweet chilli and ginger, served with rice

**Belly Pork**

Slow cooked and served with a cider apple sauce

**Ravioli Al Salmone**

Large salmon filled ravioli served in a crayfish tail, basil and cherry tomato sauce

**Tortelloni Ricotta**

Pasta filled with spinach and ricotta cheese served in a fresh cream sauce

**Pizza Contadina**

Mozzarella, tomato, chicken, peppers, spicy salami, salame rustico and pancetta

**Pizza Natalizia**

Mozzarella, tomato, Italian sausage meat, turkey and cranberry

**Tiramisu or Winter Berry Meringue Nest**

Lunchtime £15.90 per person. Dinner £19.90 per person.

£10 per person deposit required for parties of 10 or more

**Canapés**

A selection of canapés served on arrival

**Seafood Terrine**

Pressed terrine of seafood served on leaves with a marie rose sauce and crostini

**Cream of Roast Chestnut and Butternut Squash Soup**

With bramley apple, sliced pecans and smoked ricotta

*Choice of***Ribeye of Beef Toscana**

Prime ribeye cooked in a rich red wine, lardons of pancetta, and wild mushroom sauce

**Lobster Mornay**

Native lobster served gratin in a creamy cheese sauce with queenie scallops and shrimps

**Pollo San Marco**

Supreme of chicken breast rolled with San Daniele gran riserva ham and stuffed with fontina cheese, served in a creamy prosecco and sun dried tomato sauce

**Semifreddo**

Italian semi frozen mint, chocolate chip and pistachio dessert

**Coffee and Italian Biscuits**

Dinner and Dancing until late with our resident DJ

£59 per person to be paid in full prior to event.

Arrival 7.00pm Carriages 2.00am

*Vegetarian option available. All dishes may contain traces of nuts.*

2011/12