

Christmas at Caldesi

Enjoy a Christmas party Italian style at Caldesi in Marylebone. Our chefs have designed a selection of three set menus to suit all budgets that showcase the best in seasonal regional Italian festive food.

Our team has over 50 years of experience in hosting and creating festive experiences to remember and our party menus can be booked for parties of 8 or more and are available from the 1st of November.

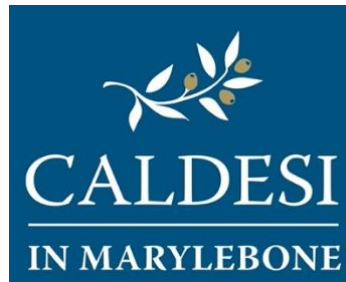
We want your experience to be bespoke and as such, you can choose between 3 different food offerings and 3 different beverage options. For us to guarantee a smooth service on the day, we kindly ask for both food and drinks to be pre-ordered at least one week prior to your event.

To secure your table, we require £20 per person as a deposit which will be deducted from the final bill on the day. Please read our cancellation policy in the terms and conditions.

Please be reminded that a 13% discretionary service charge will be added to the final bill.

Please contact us by emailing us at office@caldesi.com to discuss dates and details.

Terms and Conditions: Menu selection must be received seven days prior to the date of your party. For parties of 8 and above you can cancel up to 48 hours before the event and get a full refund. Amendments made to the number of guests less than 48 hours before the booking will have to be charged in full. For cancellations within 48 hours of your booking, there will be no refund, however, the food and drink of any absent guests will be provided at the middle of the table to be enjoyed by the remaining guests. We hope you understand our reasons for this policy.



“Festive Supper”

£55pp for 3 Courses

Homemade bread, focaccia and breadsticks, Caldese olive oil and balsamic

Antipasti to share

Mozzarella Fritta with “arrabbiata” sauce

Tagliere Caldese - Slices of cured Italian meats, sundried tomatoes, cheese, gnocco fritto

Calamari Fritti - Crispy deep-fried squid, courgette, homemade tartare sauce

Beef Carpaccio with rocket, Parmesan shavings, lemon and mustard dressing

Main Courses

Penne Arrabbiata with spicy tomato sauce, garlic, chilli, parsley

Pollo Senese - Corn-fed chicken breast stuffed with pecorino truffle, served with tender stem broccoli and potatoes “Della Nonna”

Seabass al “Cartoccio”, tender stem broccoli, potato

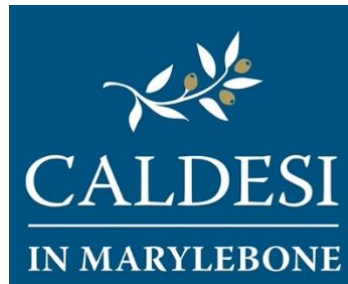
La Parmigiana - Oven-baked aubergine, tomato sauce, basil, smoked mozzarella

Dessert to share

Tiramisu di Giancarlo

Sticky toffee pudding toffee sauce, vanilla ice cream

Homemade ice cream selection, please ask for flavours



“Marylebone Banquet”

£62pp for 3 Courses

Homemade bread, focaccia and breadsticks, Caldesi olive oil and balsamic

Antipasti

‘Nduja King Prawns - King prawns in spicy ‘nduja sauce, toasted bread

Burrata Pugliese with Marsala confit shallot, heritage tomato, basil oil

Genovese onion soup, black truffle, battered sage

Vitello Tonnato Slow-roasted veal fillet, tuna, capers & mayonnaise sauce

Main Courses

Pappardelle Ragu - Tuscan slow-cooked beef and veal Ragu

Halibut fillet “alla Pizzaiola”, sauteed green beans

Guinea fowl stuffed with minced veal raisin and dried figs, served with pan brussels sprout and cranberry sauce

Mushroom steak – cannellini cream, baby carrot, kale, spelt & leek

Side dishes to share

Mixed salad, green beans, mashed potato, truffle chips

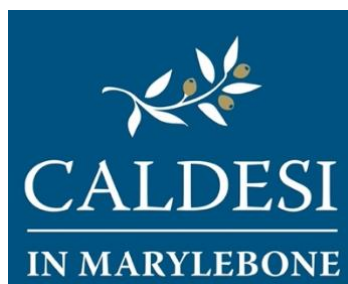
Desserts

Tiramisu di Giancarlo

Panettone pudding zabaione ice cream, berries

Italian cheese platter with walnuts, celery, apricot bread, honey

Homemade ice cream selection, please ask for flavours



“Hearth fire Feast”

£69pp for 4 Courses

Homemade bread, focaccia and breadstick, Caldese olive oil and balsamic
Cerignola Green olives, smoked almond, toasted carasau with dry tomato pesto

Antipasti

‘Nduja King Prawns - King prawns in spicy ‘nduja sauce, toasted bread
Burrata Pugliese with Marsala confit shallot, heritage tomato, basil oil
Genovese onion soup, black truffle, battered sage
Vitello Tonnato Slow-roasted veal fillet, tuna, capers & mayonnaise sauce

Pasta Course

Linguine Caldese with tomato sauce, garlic, chilli, cream
Pappadelle Ragu Tuscan slow-cooked beef and veal Ragu
Seabass Ravioli with tomato concassè, Amalfi lemon & butter sauce, parsley

Main Courses

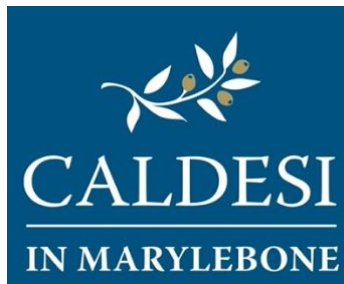
Guinea fowl stuffed with minced veal raisin and dried figs served with pan brussels
sprout and cranberry sauce
Rib-Eye Tagliata with rocket salad, 24-month Reggiano shavings, aged balsamic
Halibut Zafferano with Saffron & mussel sauce, fine green beans, burnt lemon
Mushroom steak – cannellini cream, baby carrot, kale, spelt & leek
La Parmigiana oven-baked aubergine, tomato sauce, basil, smoked mozzarella

Side dishes to share

Mix salad, green beans, mashed potato, fries, spinach, peas and bacon

Desserts

Tiramisu di Giancarlo
Panettone tortino with zabaione ice cream, berries
Italian cheese platter with walnuts, celery, apricot bread, honey
Homemade ice cream selection , please ask for flavours



Drinks Packages

“Vino della Casa”

£25pp

Includes: 1 Glass of Prosecco on arrival, half bottle of house wine each:

Frascati Principe Pallavicini – White
Vesevo, Feudi di San Gregorio - Red

“Il Cantiniere”

£35pp

Includes: 1 Glass of Prosecco on arrival, 1 limoncello each and half bottle of wine each to choose from:

Trebbiano, Colle Corviano, Abruzzo - White
Sauvignon blanc – Malvasia, Puglia - White
Merlot, Forchir, Friuli - Red
Montepulciano D’Abruzzo - Red

“Sommelier Selezione”

£48pp

Includes: 1 Glass of Champagne on arrival, Amaro, Limoncello or grappa at the end of the meal and half bottle of wine each to choose from:

Pinot Grigio Savian, Veneto - White
Roero Arneis, Piemonte - White
Nero D’Avola, Centopassi, Sicilia - Red
Chianti, Colli Senesi, Toscana - Red

Please note the drink package must be the same for the whole party.

**To book your Christmas party and discuss requirements please email
Office@Caldesi.com**