



MERRY Christmas

Buon Natale!

Caldesi in Campagna is inviting you to celebrate the festive season in true Italian style. Our chefs have crafted a distinct set menu showcasing the finest seasonal regional Italian cuisine.

With over 50 years of expertise in hosting memorable festive events, our team is ready to create an unforgettable experience for you. Our Christmas menus are available for groups of 8 or more, starting from 1st of November.

A £20 per person deposit is required to secure your reservation, which will be deducted from your final bill. Please review our cancellation policy in the terms and conditions.

A 12.5% discretionary service charge will be added to the final bill.

To discuss dates and details, contact us via email at office@caldesi.com.

Terms and Conditions:

- Menu selections must be received at least one week prior to your party.
- For parties of 8 or more, cancellations up to 48 hours before the event will receive a full refund.
- Changes to the number of guests within 48 hours of the booking will be charged in full.
- For cancellations within 48 hours, no refund will be given, but the food and drink for absent guests will be provided at the table for the remaining guests to enjoy.

We appreciate your understanding of our policies.





Caldesi Feast

£68pp for 3 courses or £75pp for 4 courses

Amuse bouche

Antipasti

Apulian Burrata, winter roast vegetables GF

Baked tomato, truffle honey and focaccia V

Marinated Beef carpaccio, mustard and lemon dressing, rocket and Parmesan shavings GF

Calamari in zucchini, squid stew, garlic, chilli, tomato sauce and spinach, toasted sourdough DF

Antipasto Caldesi, selection of Italian cured meats, buffalo mozzarella and olives GF

Pasta

Fettuccine, wild mushrooms, Parmesan cream V

Our famous seabass ravioli, lemon & butter sauce, chopped tomato, parsley

Pappadelle Ragù - Tuscan slow-cooked beef and veal Ragù

Secondi

Slow-cooked beef cheek, red wine sauce, mash potatoes, tenderstem broccoli

Slow-cooked Welsh lamb shoulder, carrot cream, dauphinoise potatoes

Chicken Senese Roasted stuffed chicken, truffle pecorino, tenderstem broccoli, potatoes

Pan roasted Halibut fillet in "acqua pazza" sauce with green beans and mash potatoes

Chard-grilled fillet of seabass, thyme dressing, cauliflower cream, baby vegetables

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

Dolci

Giancarlo's version of Tiramisu with Vin Santo

Italian style doughnuts, vanilla custard, Sambuca and berry jam

Coffee Panna cotta, caramel and cocoa crumble

Panettone pudding and vanilla ice cream

Selection of Italian cheeses, pear compote, acacia honey, fruit and nutty bread (Supplement £5)



Should you have any questions regarding food allergies or intolerances, please ask a member of our team
All prices are GBP inclusive of VAT. A 13% service charge will be added to your final bill, at your discretion