



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
£70pp for 8 courses

Amuse bouche

Antipasti

Traditional Italian pork sausage zampone with lentils, chestnuts

Tuscan chicken liver bigné with fricassé sauce

Seared Scottish scallops, carrot cream, crispy pancetta, parsley oil

Apulian burrata, radicchio, orange and fennel salad, caramelised onions

Our famous seabass ravioli, lemon & butter sauce, tomato concassé

Fettuccine with slow-cooked beef ragu

Secondi

Slow-cooked beef cheek, red wine sauce, mash potatoes, sauteed spinach

Roast turkey stuffed with Italian herbs, caramelised shallots, Brussels sprouts, roast potatoes

Slow-cooked Welsh lamb shoulder, Jerusalem artichoke's cream, dauphinoise potatoes

Pan-fried fillet of seabass with capers and lemon sauce, fine beans Pan-fried fillet of hake, cherry tomatoes & white wine sauce, olives, mash potatoes

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

Valrhona chocolate fondant, vanilla ice cream Panettone pudding and cinnamon ice cream

Selection of Christmas ice cream: Rum & raisin, Chocolate cookie, Coffee & baileys



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