

BUON NATALÉ!



FESTIVE BROCHURE

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# FESTIVE MENU

A celebration of the season with the flavours of the Amalfi coast. Fresh, vibrant, and full of Italian warmth — our festive menu brings a taste of la dolce vita to your Christmas gathering.

Homemade Foccacia & Olives on arrival

## PRIMI PIATTI

**Mozzarella in Carrozza \***

Deep fried mozzarella in breadcrumbs, tomato sauce & basil oil

**Beef Carpaccio \* \***

Thinly Slice Fillet of Beef, Rocket, Capers, Parmesan, Olive Oil

**Arancini Balls \***

Red Wine, Wild Mushroom, Truffle Italian Rice Balls

**Fritto Misto \* \***

Squid, Prawns, Scallop, Whitebait, Homemade Lemon Aioli

**Chargrilled Mediteranean Vegetables**  \* \* \*

Homemade Aged Balsamic Vinegar

## SECONDI PIATTI

**Porchetta \***

Pork Belly rolled with Italian herbs & Sausage Meat

**Tacchino \* \***

Breast of Norfolk Turkey with a Chestnut Stuffing

**Sirloin Steak + £6 \* \***

Sirloin steak served with a Peppercorn & Amaretto Sauce

**Salmone in Camicia \***

Poached Fillet of Salmon, Pernod & Fennel Cream

**Winter Truffle & Wild Mushroom Risotto** \* \* \* 

All Main Courses Served with sharing vegetables -

Brussels sprouts & kale with pancetta, parmesan & a mushroom ketchup,

Tender-stem Broccoli, Red Cabbage, Roasted Crushed Potatoes

Add Pigs in Blankets Or Truffle, Leek & Cauliflower Cheese - £4.5 each

## DOLCI

Chocolate & Orange Panettone Pudding & Amaretto Ice Cream

Lemon Cheesecake

Tiramisu

Taleggio, Pecorino Toscano, and Truffle Cheese with fig jam, honey, and walnuts

Blood Orange Sorbet \* \* \* 

Please note: certain dishes on our menu can be prepared gluten-free or dairy-free upon request. Please note that while every care is taken to avoid cross-contamination, our kitchen does handle allergens and therefore a risk may still remain.



\*To ensure availability, drinks packages must be pre-ordered and cannot be added on the day of your booking.

# DRINK PACKAGES



## Festive Indulgence Package

Raise a glass to the season with our all-in-one festive bundle: a bottle of smooth House Red, a crisp House White, a sparkling Prosecco, and six chilled bottled beers. Designed for sharing, it's the perfect way to toast good food, good company, and Christmas cheer around the Tavola.

**£100**

## Classic Italian Package

A perfect pairing for any festive table — enjoy two bottles of our smooth House Red and two bottles of our crisp House White.

**£85**

## Dieci alla Tavola

Nothing says “sharing in good company” quite like a bucket of 10 crisp, refreshing Ichnusa beers on ice. Straight from Sardinia, this iconic lager brings a smooth, easy-drinking taste that’s perfect for toasting with friends and family around the Tavola.

**£50**

## La Dolce Vita Package

Celebrate the season in style with four bottles of our handpicked premium wines — a rich red, a crisp white, and a refreshing rosé to keep the glasses flowing all night. Perfect for groups who want to add a touch of elegance and plenty of Christmas cheer to their Tavola di Famiglia feast.

**£135**

# FLOOR PLAN



# COSTINGS

## LUNCH

On Mondays and Tuesdays, lunch is £28 for two courses or £32 for three courses.  
On Wednesdays and Thursdays, lunch is £30 for two courses or £35 for three courses.  
On Fridays and Saturdays, lunch is £34 for two courses or £40 for three courses.

## DINNER

Our dinner menu is three courses only.  
On Mondays and Tuesdays, dinner is £32.  
On Wednesdays and Thursdays, dinner is £35.  
On Fridays and Saturdays, dinner is £40.

For tables of 15 guests or more, a minimum spend of £50 per person applies.

## PLEASE NOTE:

The costings below represent the minimum spend required for the hire of the spaces listed. The seated capacity and standing capacity are not combined — each space will be set to accommodate either a seated party or a standing one.

	CAPACITY	SUN-WEDS AM	SUN-WEDS PM	THURS-SAT AM	THURS-SAT PM
GROUND	56 SEATED / 85 STANDING	£1,500	£2,500	£2,500	£2,750
FIRST	38 SEATED / 50 STANDING	£1,000	£1,750	£1,750	£2,000
TERRACE	20 SEATED / 35 STANDING	£1,000	£1,750	£1,750	£2,000
FULL VENUE	114 SEATED / 175 STANDING	£2,500	£4,250	£4,250	£4,750

\*A 15% discretionary service charge is added to all bills, shared amongst our team who make your experience special.

## FULL-DAY HIRE

THURS-SAT	SUN-WEDS
£5,250	£4,000
£3,750	£2,750
£3,750	£2,750
£9,000	£6,750



# BOOKING INFORMATION

A 50% deposit is required at the time of booking, with the remaining balance due 7 days prior to your event. We accept both card and cash payments. If you wish to add additional guests, please inform the restaurant before the date of your booking. Pre-order forms will be sent out along with payment details and must be completed and returned, together with any food allergy information, at least 7 days prior to your event. Forms can be handed back directly to the restaurant or sent via email. For bookings of 10 or more guests, please contact us at [reservations@tavoladifamiglia.com](mailto:reservations@tavoladifamiglia.com). Bespoke packages are also available on request to make your celebration truly special.

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## CONTACT INFORMATION

**Telephone:** 01903 239090

**Email:** [reservations@tavoladifamiglia.com](mailto:reservations@tavoladifamiglia.com)

**Website:** [www.tavoladifamiglia.com](http://www.tavoladifamiglia.com)

**Instagram:** @tavoladifamigliaosteria







TAVOLA DI FAMIGLIA OSTERIA —30-31 MARINE PARADE -WORTHING — BN11 3PT



THANK YOU & WE HOPE TO  
WELCOME YOU AT OUR FESTIVE  
TABLE!

With Love, The Tavola Team

