

BUON NATALÉ!



FESTIVE BROCHURE

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FESTIVE MENU

Designed for groups of 10 or more, our festive sharing menu celebrates the true Tuscan spirit of dining — generous plates made for passing, tasting, and enjoying together.

(Olives & Homemade Bread , Zucchini Frittes on Arrival)

Antipasti

Crostini Toscani – toasted bread with chicken liver pâté, capers & anchovy. GF
Affettati Misti – A platter of Tuscan cured meats (finocchiona, prosciutto, soppressata) with pecorino Toscano, honey & fig jam GF
Insalata di Farro – warm farro salad with roasted vegetables, fresh herbs & olive oil.
VG / DF

Secondi

Porchetta – Tuscan-style roasted pork rolled with Tuscan herbs served with Salsa Verde DF / GF
Bistecca alla Fiorentina – grilled T-bone steak, cooked rare. DF/ GF
Verdure Ripiene – Stuffed vegetables with rice, herbs & breadcrumbs
VG/DF
Salt Baked Cod served whole at the table to share DF /GF

Primi

Tortelli Mugellani – Potato-filled pasta from the Mugello region, with rich wild boar ragù
DF / GF
Pici all’aglione - Fennel Sausage, Calabrian Chilli, Rosemary, Parmesan GF
Maccheroni con le Noci - Walnuts, Garlic, Breadcrumbs, Parsley, Olive Oil VG /DF

Contorni (Sides)

Fagioli all’Uccelletto – cannellini beans stewed with tomato, garlic & sage.
Patate Arrosto – rosemary roasted potatoes with olive oil & sea salt.
Verdure Grigliate – grilled seasonal vegetables drizzled with good olive oil.

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.

DOLCI (DESSERTS)

Panettone
Tiramisu
Affogato

***Complimentary Spiced Mulled Wine with Tuscan herbs & citrus, served warm.*

*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.

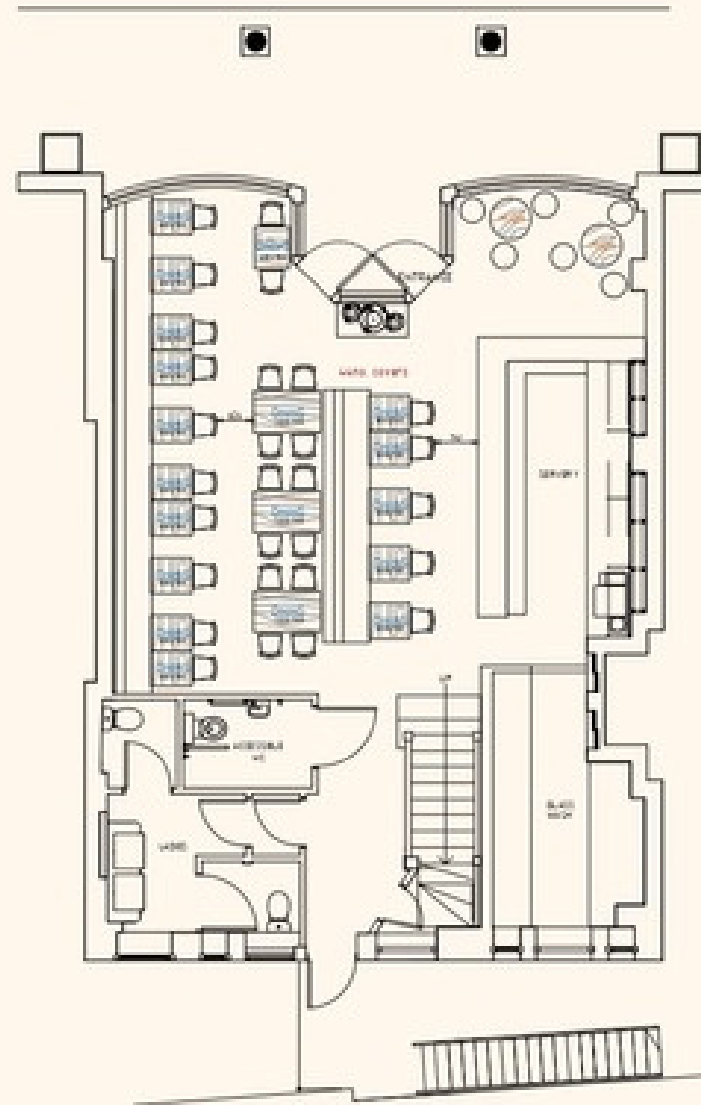
£50

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.

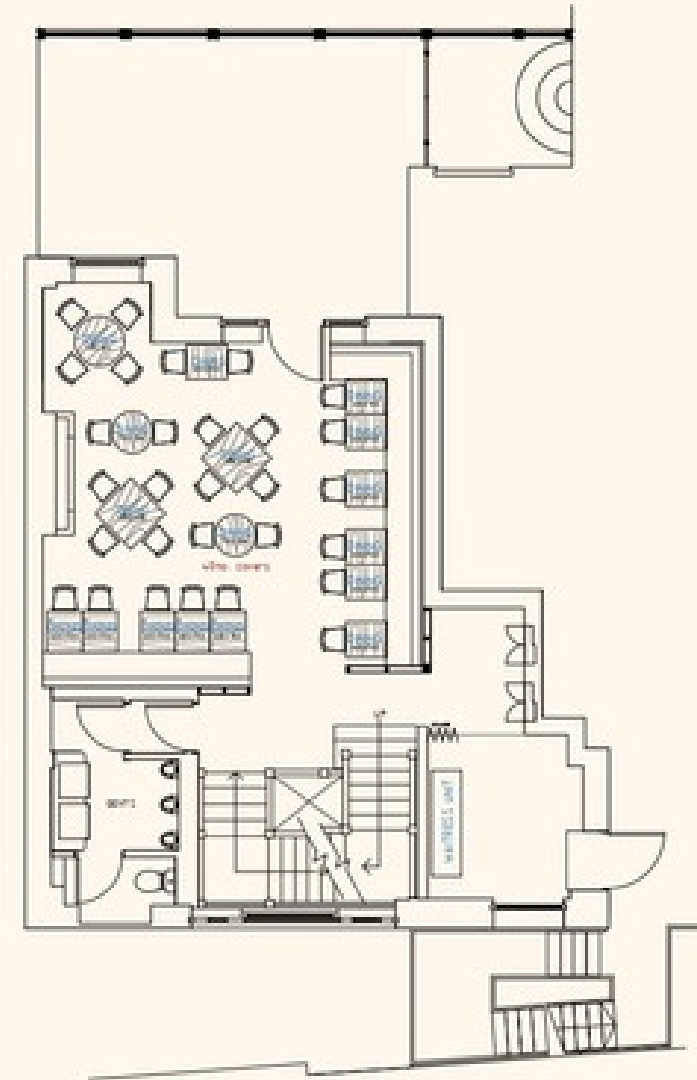
£135

FLOOR PLAN



DOWNSTAIRS

Seated - 45 Guests
Standing - 75 Guests



UPSTAIRS

Seated - 50 Guests
Standing - 75 Guests
Terrace - 25 Seated / 30 Standing

COSTINGS

Our Christmas Sharing Menu is £50 per person, created especially for groups of 10 or more to celebrate together at the Tavola.

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

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	45 SEATED / 75 STANDING	£1,500	£2,000	£2,000	£3,000
FIRST	50 SEATED / 75 STANDING	£1,750	£2,250	£2,250	£3,250
TERRACE	25 SEATED / 30 STANDING	£1,750	£2,250	£2,250	£3,250
FULL VENUE	120 SEATED / 180 STANDING	£3,250	£4,250	£4,250	£6,250

FULL-DAY HIRE

THURS-SAT	SUN-WEDS
£5,000	£3,500
£5,500	£4,000
£5,500	£4,000
£10,500	£7,500

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 info@tavoladifamiglia.com. Bespoke packages are also available on request to make your celebration truly special.

CONTACT INFORMATION

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TAVOLA DI FAMIGLIA TRATTORIA -4&5 TOWN HALL BUILDINGS—THE BOROUGH,—FARNHAM
—SURREY—GU9 7ND—

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

With Love, The Tavola Team

