

## Booking Form:

NAME:	
NO. OF PEOPLE:	
DATE:	
TIME:	
DEPOSIT PAID:	
PRE-ORDERED:	
PAID IN FULL:	

All bookings are provisional until we receive the deposit of £5 per person for lunch and £10 per person for dinner.

*Buon natale  
a tutti*



## Opening Hours:

Open Mon 21st, Tue 22nd, Wed 23rd

Closed 24, 25, 26, 27, 28, 29

Open Wed 30th, **(New years Eve)**

Closed Fri 1st Jan

Open Sat 2nd Jan

Open from Wed 6th Jan as normal

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**Elianos**  
BRASSERIE



*Christmas menu*

# Eliano's 3 Course Inclusive Christmas Fayre

Available throughout December, Excludes New Year's Eve

Lunch 2 Course £14.95

Lunch 3 Course £16.95

Evening 3 Course £21.00

## Starters

- Prawn Risotto**
- Pork and Chicken Liver Pate** - chefs own recipe with salad leaves, onion marmalade and toasted ciabatta.
- Freshly made soup of the day**
- Bucce** Golden fried potato skins, with garlic or BBQ dip.
- Bruschetta Rustica** - Italian ciabatta chargrilled rubbed with garlic, topped with fresh chopped vine tomatoes, drizzled with extra virgin olive oil and balsamic vinegar.

- Crostone Ai funghi e Prosciutto (V)** - mixed field and wild mushrooms, gently sautéed in olive oil with garlic and white wine, bacon and onions flavoured with an infusion of wild herbs, finished with a touch of cream and served on a crouton.

## Main Course

- Spigola** - fresh oven baked sea bass seasoned with olive oil, white wine, lemon juice and sea salt.
- Petto Di Pollo** - breast of free range chicken pan-fried served plain or with choice of Alla Crema or rosemary and garlic sauce.
- Saltinbocca medallions of pork fillet** - topped with sage leaf wrapped in parma-ham in a marsala wine jus.
- Coniglio in Umido** - slow braised north Yorkshire rabbit, polenta crostini.
- Bistecca Di Manzo** - 8oz grilled steak rump or ribeye cooked medium served plain, or with Diane or peppercorn sauce.
- Rotolone (V)** - pin wheels of fresh pasta, ricotta and spinach oven baked with tomato and béchamel.

- Tacchino Al Dragoncello** - fillets of turkey breast pan fried with white wine, lemon juice, finished with cream and flavoured with fresh tarragon. Served on a bed of buttered leeks.

\*All meat and fish dishes come complete with seasonal vegetables and potatoes or chips and salad.

## Desserts

- Tirami Su**
- English traditional Christmas pudding with rum sauce**
- Vanilla Ice Cream with hot homemade fudge sauce**
- Profiteroles with warm Belgian chocolate sauce**
- Chocolate fudge cake with cream**
- Cheesecake with red berry coulis**
- Cornflake and syrup pie with custard (childhood memories)**