



DANIELE SICILIAN

CHRISTMAS 2026

We are now taking December bookings!

Celebrate the festive season the Sicilian way with good food, great company & a touch of Mediterranean magic

Gather your friends & family to indulge in our beautifully curated 3 course festive menu, crafted with the vibrant flavours & traditions of Sicily. Book early to secure your table & make this December truly unforgettable

Our festive menu is available from
Monday 30th November - Wednesday 23rd December

3 courses
£49.50pp

Booking is essential so contact us today!

01252 728603

info@danielerestaurant.co.uk

Festive menu is available for parties of all sizes. We cannot mix and match menus within one group.
Our a la carte menu & specials are available throughout December.

FESTIVE MENU - Available for **preorder only**. For **all** parties a deposit of £10.00pp is payable to secure your reservation within 7 days of booking being made & pre-order of menu choices is required at least one week prior to the reservation.

A LA CARTE MENU - for parties of 10+ guests a deposit of £10pp is payable to secure your reservation within 7 days of booking being made & pre-order of menu choices is required at least one week prior to the reservation.

Deposit is non-refundable if booking is cancelled or group size decreases within 7 days of reservation date.
Gratuities are at your discretion, except for parties of 6 or more where a 12.5% service charge will be added.
T&Cs apply



DANIELE SICILIAN

FESTIVE MENU

AVAILABLE 30th NOVEMBER - 23rd DECEMBER

3 courses £49.50pp

Mixed Olives 5
Homemade Focaccia 7

PRIMI

Zuppa Di Castagne
Roast chestnut & cannellini soup with crispy cavalo nero, rosemary oil & homemade ciabatta (ve) (*)

Crochette Di Granchio
Cornish crab & prawn bonbons with tomato coulis & citrus mayo

Burrata D'Inverno
Fresh burrata with roasted delicia squash, toasted hazelnuts & aged balsamic (v)(*)

Carpaccio Di Manzo
Thinly sliced beef tenderloin with wild rocket, funghi chiodini, truffle aioli & pane carasau (*)

SECONDI

Tacchino Natalizio
Traditional roast Turkey roulade with roasted vegetables, braised red cabbage & pancetta wrapped chipolata (*)

Merluzzo
Oven roasted cod loin with saffron potatoes, braised leeks & white wine velouté (*)

Braciole Di Maiale
Herb crusted pork chop with chestnut & wild mushroom sauce, seasonal vegetables & potatoes (*)

Sfoglia ai Funghi
Golden pastry parcel filled with wild mushroom & taleggio, with Marsala porcini sauce & crispy sage, seasonal vegetables & potatoes (v)

EXTRA SIDES

Zucchine Fritte with lemon aioli 7 Pan-fried Spinaci with chilli & pecorino 5.5 Cauliflower Gratinato with four cheeses 7

DOLCE

Christmas Pudding
With brandy sauce & candied citrus

Tiramisu
With amaretti crumb

Panna Cotta
With spiced winter berries (gf)

Formaggio
Selection of our favourite Italian cheeses (*)

Available for preorder only
(v) vegetarian (ve) vegan (gf) gluten free
(*) indicates dishes that can be adapted to be gluten free
Please speak to the team if you have allergies or other dietary requirements
Menu includes Christmas crackers & complimentary Limoncello



DANIELE SICILIAN

Date & Time of Party	
Organisers name	
Contact telephone number	
Email	
Number of guests	
Deposit amount/ Date Paid	

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NOTES/ ALLERGIES/ DIETARY REQUIREMENTS

