

FESTIVE MENU

4.30PM TILL 10.00PM - 1st till 24th December

STARTERS

TOMATO SOUP Freshly made served with warm crusty bread

BBQ PORK RIBS Slowly braised pork ribs served in homemade BBQ sauce

MUSSELS Bantry Bay mussels cooked in our homemade spicy tomato sauce, sprinkled with spring onion.

CHICKEN GOUJONS Deep fried breaded chicken strips, served with mixed leaves, garlic mayo or sweet chilli sauce.

FUNGI AL FORNO Pan fried mushroom topped with tomato sauce garlic and baked with mozzarella cheese.

MAIN COURSE

PENNE SPICY BEEF Short tube pasta with slices of tender beef steak sautéed with garlic, onions, mushroom & a homemade spicy tomato sauce.

POLLO CACIATORE Grilled chicken breast with onion, peppers, chillies, garlic, olives and homemade tomato sauce, served with potato gratin

LAMB CUTLETS Char-grilled lamb chops, served with chips, mixed leaves and a mint dip.

LEMON SOLE Roasted lemon sole in garlic butter and lemon served with salad and potato gratin.

MUSHROOM RISOTTO Arborio rice with mushroom, finished with a sprinkle of garlic & parmesan cheese.

DESSERTS

Cheese cake, Fudge Cake, Ice Cream

DINNER MENU £19.95 per person

CHRISTMAS DAY MENU

ARRIVE 12.45PM
1st SITTING 1.00pm
2nd SITTING 2.00pm
LEAVE 5.30PM

STARTERS

PEA AND HAM SOUP Freshly made served with warm crusty bread

CHICKEN LIVER PATÉ Homemade chicken liver pate, served with toast and red onion marmalade.

BBQ PORK RIBS Slowly braised pork ribs served in homemade BBQ sauce

PRAWNS COCKTAIL Baby prawns on a bed of mixed leaves and marierose sauce

MAIN COURSE

TRADITIONAL ROAST PLATTER
Roast beef, turkey, lamb served with roast potatoes, vegetables, chipolatas, Yorkshire pudding, stuffing and gravy

SALMON Roasted salmon fillet in a lemon, garlic & tarragon creamy sauce, on a bed of buttered spinach, served with potato gratin

PENNE ARABIATTA Short tube pasta, tossed with jalapenos and garlic, served with homemade tomato sauce & green olives

DESSERTS

Hot Christmas pudding with brandy sauce
Strawberry Cheesecake
Ice cream

£49.95 adults - £24.95 under 12's

NEW YEAR'S EVE MENU

1st SITTING 5.00pm - 7.30pm
2nd SITTING 7.30pm - 2.00am



STARTERS

TOMATO SOUP Freshly made served with warm crusty bread

GAMBERONI PICANTE Pan fried king prawns served in homemade spicy napoli sauce

CHICKEN LIVER PATÉ Homemade chicken liver pate, served with toast and red onion marmalade.

BBQ PORK RIBS Slowly braised pork ribs served in homemade BBQ sauce

HALLOUMI CHEESE Pan-fried halloumi cheese, served with cranberry sauce.

MAIN COURSE

LAMB CUTLETS Char-grilled lamb chops, served with chips, mixed leaves salad and a mint dip

POLLO CHORIZO Grilled chicken breast served in onion chorizo and cream cheese, in a garlic cream sauce and potato gratin

SPAGHETTI CARBONARA Cooked with bacon, sautéed in garlic & creamy and parmasan cheese sauce.

SIRLOIN STEAK cooked to your liking, served with fried onion mushroom and homemade chips with peppercorn sauce (£4.95 Supplement)

MUSHROOM RISOTTO Arborio rice with mushroom, finished with a sprinkle of garlic & parmesan cheese.

SALMON Roasted salmon fillet in a lemon, garlic & tarragon creamy sauce, on a bed of buttered spinach, served with potato gratin

DESSERT

Cheese cake, Fudge cake, Ice cream



1ST SITTING	2ND SITTING
adults £30.00	adults £30.00
under 12s £17.50	under 12s £25.00

THROUGHOUT DECEMBER
A NON-REFUNDABLE
DEPOSIT OF £5.00

IS REQUIRED PER PERSON
ON ALL BOOKINGS



MAY WE TAKE THIS TIME TO
THANK YOU
FOR YOUR CONTINUED CUSTOM

NICOLA'S RESTAURANT



NICOLA'S RESTAURANT

28-30 SOUTH ROAD, WATERLOO
LIVERPOOL, L22 5PQ

0151 928 2862 / 920 5142

www.nicolasristorante.co.uk

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OPENING TIMES

MONDAY
4.30PM - 10.00PM

TUESDAY
4.30PM - 10.00PM

WEDNESDAY
4.30PM - 10.00PM

THURSDAY
4.30PM - 10.00PM

FRIDAY
4.30PM - 10.00PM

SATURDAY
4.30PM - 10.00PM

SUNDAY
1.00PM - 9.00PM



CHRISTMAS EVE 4.30PM TILL 10PM
BOXING DAY 1PM TILL 9PM
NEW YEARS DAY 4.30PM TILL 9PM

NICOLA'S RESTAURANT
WOULD LIKE TO WISH
ALL OUR CUSTOMERS

**A VERY MERRY CHRISTMAS
& A HAPPY & PROSPEROUS
NEW 2018**