BOOKING FORM

Name of company:			
Address:			
Postcode:			
Menu selected: O Lunch	○ Dinner		
Number in party: P	referred Date: DD / MM		
Time of arrival:			
Party booker full name:			
Contact telephone number:			
Credit card - type of card:			
Name of cardholder:			
Card number:			
Expiry date:			
Restaurant dining in:			

RECEIPT

Please scan & email this form and menu selection to the Aqua of your choice and we'll email you back a receipt.

Alternatively visit www.aqua-restaurant.com

Today's date	
£	Deposit received with thanks
Name:	
Signed (Manager)	

CONDITIONS:

All bookings require a £10 per head NON-REFUNDABLE DEPOSIT to secure the table & pre-order of menu choices | All reservations to be confirmed within two weeks of booking | Bookings not considered confirmed until receipt of deposit | Pre-order of menu choices required two weeks before event | A service charge of 10% will be added to your bill.

For full details & to book online visit www.aqua-restaurant.com

WELSH BACK

HARBOURSIDE

Welsh Back, Bristol, BS1 4RR Tel: 0117 915 6060 | bristol@aqua-restaurant.com

$\begin{array}{c} \mathbf{153}\\ \texttt{WHITELADIES} \ \texttt{R}^{\underline{\texttt{D}}} \end{array}$

153 Whiteladies Road, Bristol, BS8 2RF Tel: 0117 973 3314 | clifton@aqua-restaurant.com

> 88 WALCOT ST

88 Walcot Street, Bath, BA1 5BD Tel: 01225 471 371 | bath@aqua-restaurant.com



309 Avebury Blvd, Milton Keynes, MK9 2GA Tel: 01908 242 977 | mk@aqua-restaurant.com

SPINNAKER

Spinnaker, Harbour Road, Portishead, BS20 7AW Tel: 01275 842 590 | portishead@aqua-restaurant.com



The Old Courthouse, Lewes, BN7 2FS Tel: 01273 470 763 | lewes@aqua-restaurant.com

> 47-49 CHAPEL ROAD

47-49 Chapel Road, Worthing, BN11 1EG Tel: 01903 257 828 | worthing@aqua-restaurant.com



B O O K N O W F O R C H R I S T M A S - 2 O 1 8 -

CHRISTMAS MID WEEK OFFER

10% off your food bill Monday to Wednesday throughout December on parties of 10 or more, excluding Christmas eve.

www.aqua-restaurant.com

🕥 @aquaitalia

🙆 /aqua_restaurant 🛛 🚹 /aquaitaliarestaurant

CHRISTMAS LUNCH MENU

2 Courses 16.95 | 3 Courses 21.00

CHOOSE FROM ONE OF OUR DRINKS OFFERS

STARTERS

Smoked salmon terrine with rocket & toasted homemade foccacia bread

Broccoli & green pea soup with a tarragon crème fraiche

Baked chorizo & borlotti bean ragu with toasted homemade foccacia bread

Heritage tomato & rocket salad with baby mozzarella bocconcini dressed with olive oil & a balsamic vinegar glaze

MAINS

Roast turkey with bacon rolled chipolata, sage & onion stuffing, potatoes & rich turkey gravy

Roast cod with mash potato & a creamy leek sauce

Roast Mediterranean vegetables & butternut squash strudle with a tomato oil

All the above are accompanied with carrot & swede puree, cauliflower cheese & buttered baby Brussels sprouts

DESSERTS

Christmas pudding & brandy sauce

Lemon posset with a fruit compote

Chocolate tart with raspberries & cream

WINES

Below is a selection of our wines, talk to our Christmas planners and they will organise wine for your party

Grillo, Solandia Terre Siciliane, *Italy* Richer in flavour, a vibrant Sicilian that loves seafood

Gavi di Gavi, Enrico Serafino, Italy Arguably Italy's most lauded crisp, dry, white wine

Montepulciano d'Abruzzo, Parini, *Italy* Medium bodied, easygoing with food or without

Pinot Noir, Bolla, Provincia di Pavia, *Italy* Light bodied and well suited to richer seafood and poultry

Chianti Riserva, Trambusti, Italy Medium bodied Sangiovese from Italy's famous wine region

Pinot Grigio Rosé delle Venezie, Parini, *Italy* Drier style of wine that shows off Pinot Grigio in a different light

CHRISTMAS DINNER MENU

27.95 for 3 Courses

CHOOSE FROM ONE OF OUR DRINKS OFFERS

STARTERS

Smoked salmon terrine with rocket & toasted homemade foccacia bread

Broccoli & green pea soup with a tarragon crème fraiche

Baked chorizo & borlotti bean ragu with toasted homemade foccacia bread

Duck rillette with a black cherry chutney & toasted homemade foccacia bread

Heritage tomato ${\bf \hat{t}}$ rocket salad with baby mozzarella bocconcini dressed with olive oil ${\bf \hat{t}}$ a balsamic vinegar glaze

MAINS

Roast turkey with bacon rolled chipolata, sage & onion stuffing, potatoes & rich turkey gravy

Striploin of beef with Yorkshire pudding, horseradish sauce & potatoes

Salt roasted porcetta, rolled pork belly stuffed with apricots $\boldsymbol{\vartheta}$ sage

Roast cod with mash potato & a creamy leek sauce

Roast Mediterranean vegetables & butternut squash strudle with a tomato oil

All the above are accompanied with carrot & swede puree, cauliflower cheese & buttered baby Brussels sprouts

DESSERTS

Christmas pudding & brandy sauce

Lemon posset with a fruit compote

Sticky toffee pudding with toffee sauce & vanilla ice cream

Tiramisu with a chocolate & coffee cream sauce

Chocolate tart with raspberries & cream

DRINKS PARTY PACKAGES

Buy 6 bottles of house wine get 1 free (House wine only)

or

Buy 10 bottles of Peroni, 330ml get 2 free

MENU SELECTION

Please complete the form below with the name of the diner & their food choices.

LUNCH O DINNER O

N A M E	STARTER	MAIN	DESSERT
			L