

CHRISTMAS PARTY MENU

AL FORNO WIMBLEDON

£39.95 per person • 3 Courses • Available from 27 November 2026

Please note: Christmas crackers will not be provided this year.

STARTERS

Vellutata di Zucca (V, GF*)

Spiced butternut squash soup served with toasted bread.

Gamberi al Prosecco (GF*)

Sautéed prawns with garlic, chilli, Prosecco, lemon and fresh parsley, served with toasted bread.

Arancini di Natale (V)

Three crispy sage and mozzarella arancini, served with red pepper sauce and rocket.

Calamari Fritti

Crispy deep-fried squid served with tartare sauce.

Caprino Fritto (V)

Crispy breaded goat's cheese served with pear, Parma ham and cranberry sauce, on a bed of rocket.

Funghi Ripieni (GF, V, VG*)

Baked mushrooms stuffed with spinach, mascarpone, Parmesan and herbs. Vegan option available.

Caprese Invernale (GF, V)

Mozzarella, tomatoes, fresh basil and rocket, finished with extra virgin olive oil and balsamic glaze.

Penne all'Arrabbiata (V, GF*, VG*)

Starter portion of penne in a spicy tomato sauce with garlic and chilli. Gluten-free and vegan options available.

Fegatini di Anatra (GF*)

Homemade duck liver pâté flavoured with Cognac, served with caramelised onions on toasted bread.

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Main Courses

MAINS

Arrosto di Tacchino

Tender slow-roasted English turkey crown served with sautéed potatoes, roasted seasonal vegetables, pigs in blankets, rich gravy and cranberry sauce.

Bistecca al Pepe (GF*)

32-day-aged, hand-cut Angus sirloin steak topped with a rich black peppercorn sauce, served with golden roast potatoes and parsnips.

Salmone (GF*)

Fillet of Scottish salmon served with herb-roasted potatoes, roasted seasonal vegetables and a creamy lemon and dill sauce.

Agnello al Barolo e Salvia

Tender leg of lamb served on creamy mashed potatoes with a rich Barolo and sage sauce.

Pappardelle ai Funghi e Tartufo (V)

Pappardelle tossed with sautéed mushrooms in a fragrant creamy truffle sauce, finished with a drizzle of aromatic truffle oil.

Pollo alla Pizzaiola (GF)

Chicken breast in a robust tomato sauce with garlic, oregano and a hint of chilli, topped with melted mozzarella and served with sautéed potatoes.

Risotto alla Zucca e Salvia (V, GF)

Arborio rice with sweet roasted butternut squash and fragrant fresh sage, finished with butter and aged Parmigiano Reggiano.

Lasagna Vegana (VG)

Layers of egg-free pasta with a slow-cooked ragù of brown lentils, wild mushrooms and San Marzano tomatoes, layered with a creamy nutmeg-infused oat milk béchamel and vegan mozzarella, finished with fresh basil.

Ragù di Soia (VG, GF)

A rich Italian-style meat-free ragù made with soy pieces, slow-cooked with tomatoes, carrots, celery, onions and herbs, served with gluten-free pasta.

Melanzane Ripiene (GF, V, VG*)

Oven-baked aubergine stuffed with mushrooms, spinach, courgette, lentils, herbs and garlic, served with sautéed potatoes. Finished with mozzarella and parmesan, with a vegan cheese option available on request.

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Side Dishes

SIDES

Pigs in Blankets	£5.95
Cauliflower Cheese	£5.25
Roasted Vegetables	£5.45
Sautéed Potatoes	£5.25
Gratin Dauphinois Thinly sliced potatoes baked in a creamy sauce with a golden cheese topping.	£5.45
Chips	£5.25
Truffle Parmesan Chips Crispy chips with truffle oil, topped with Parmesan.	£7.95
Rocket Salad Rocket, Parmesan, cherry tomatoes and house dressing.	£5.45
Garlic Spinach or Creamy Spinach Choose garlic spinach cooked with onion and garlic, or creamy spinach finished with cream.	£6.25

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Pizza Selection

PIZZA

Vegan pizza is available with pre-order.

Margherita (V)

Tomato base and mozzarella.

Diavola

Tomato base, mozzarella and spicy salami.

Quattro Formaggi (V)

Tomato base with mozzarella, Parmesan, Brie and Gorgonzola.

Tropicale

Tomato base, mozzarella, pineapple and cooked ham.

Romana

Tomato base, mozzarella, capers, anchovies and black olives.

Prosciutto e Rucola

Tomato base, mozzarella, rocket and Parma ham.

Prosciutto e Funghi

Tomato base, mozzarella, mushrooms and Parma ham.

Capricciosa

Tomato base, mozzarella, salami, cooked ham, artichokes, mushrooms and black olives.

Burrata

Tomato base with burrata, garlic and rocket.

Gamberi e Peperoni

Tomato base, mozzarella, prawns, red onion and bell peppers.

'Nduja

Tomato base, mozzarella, red onion, sweet peppers, spicy 'nduja, red chilli and fresh basil.

Calzone

Folded pizza filled with tomato, mozzarella, ham and mushrooms.

Pollo al Pesto

Pesto base topped with grilled chicken breast, spinach, sun-dried tomatoes and mozzarella.

Vegetariana (V)

Tomato base, mozzarella, courgette, mushrooms, peppers and black olives.

Al Pollo

Tomato base, mozzarella, chicken and jalapeños.

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Desserts

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Tiramisu

Classic Italian tiramisu with coffee-soaked sponge, mascarpone cream and cocoa.

Banoffee Pie

Biscuit base layered with caramel, banana and fresh cream.

Apple Crumble

Warm apple crumble served with vanilla ice cream.

Chocolate Fudge Cake

Rich chocolate fudge cake served warm with vanilla ice cream.

Gelati Misti (GF)

A selection of Italian ice creams. Choose 2 scoops from: Vanilla, Strawberry, Chocolate, Pistachio, Lemon Sorbet (VG) and Blueberry Sorbet (VG)

Affogato (GF)

Vanilla ice cream topped with a shot of hot espresso.

Chocolate Fudge Brownie (GF)

Warm gluten-free chocolate fudge brownie served with vanilla ice cream.

Christmas Pudding

Traditional Christmas pudding served warm with custard.

Dietary key: V = Vegetarian VG = Vegan GF = Gluten Free * = option available on request

Please inform a member of staff of any allergies or dietary requirements before ordering.