



FESTIVE PRIVATE DINING

2024

PICCOLINO HALE



STEP INTO OUR SILVER WONDERLAND

For 25 years, we've been perfecting the art of Italian hospitality, and this Christmas, we're ready to make your festivities truly special. Ideally situated on Ashley Road, close to the train station and in the heart of the village, Piccolino Hale offers an experience that combines Italian tradition with modern elegance.

From our vibrant open kitchen to our Prosecco and Wine Boutique, every detail is designed to impress. Enjoy the cozy ambiance of our all-weather terrace or elevate your event in our Private Dining Room, perfect for office Christmas lunches, lively cocktail parties, and everything in between. This festive season, let Piccolino be your go-to destination for a Christmas to remember.





THE PRIVATE DINING ROOM

Welcome to the Private Dining Room at Piccolino, a stylish and elegant space designed for truly memorable occasions. Settle into one of our iconic teal chairs at an elegantly arranged table, surrounded by beautifully designed decor featuring powder blue seating, silver centre pieces, and whitewashed wooden accents. Accommodating up to 24 guests for lunch or dinner, this luxurious room is ideal for intimate lunches or dinners. We offer a selection of exquisite festive menus showcasing the finest seasonal Italian cuisine. To elevate your celebration, we can offer canapés, custom cakes, cocktails and much more – ensuring every detail is perfect for your special event.

CAPACITY: 24 SEATED



SPARKLE, SHINE & CELEBRATE

Looking for somewhere a little larger? We have a range of flexible spaces to suit your event needs this Christmas season. Please reach out to our Events Team who can advise on menu options and costs, according to requirements.

THE FIRST FLOOR

Exuding Italian charm, leave a lasting impression on your guests with an event in our chic first floor restaurant space. Ideal for informal, standing receptions or seated lunches and dinners for larger parties.

There is no fee to hire this part of the restaurant privately; however, minimum spends apply, depending upon the day of the week and month.

**CAPACITY: 70 STANDING/
50 SEATED**



FESTIVE DINING

Embrace the season with the authentic flavours of Italy, where every dish and drink captures the true spirit of Christmas. Our chefs have curated an exquisite Christmas set menu, perfect for gatherings large or small and guaranteed to impress your guests.

Indulge in a delightful array of traditional dishes, from succulent turkey with all the trimmings to classic Italian favourites like tiramisu. Each seasonal dish is thoughtfully prepared with the finest ingredients, and expertly paired with carefully selected wines and festive cocktails.



CHRISTMAS LUNCH

39.95

* PRIMI *

BRUSCHETTA CON ZUCCA 🌱

Toasted sourdough, roasted butternut squash, burrata cream, spicy ve-duja, sage & walnuts

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA CLASSICA 🌱

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

FEGATINI ALLA CREMA

Sautéed chicken livers, marsala cream, grapes, pine nuts & toasted sourdough

PASTA E FAGIOLI 🌱

Pasta & bean soup, matured Italian cheese, chilli & crostini

* SECONDI *

ARROSTO DI TACCHINO

Roast turkey breast, apricot & chestnut stuffing, pigs in blankets, roasting gravy & cranberry sauce

BRANZINO

Pan-fried sea bass, friarielli, vine ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA DI MELANZANE 🌱

Fried layers of aubergine, tomato, smoked provola cheese & basil pesto

RISOTTO AI FUNGHI 🌱

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

🌱 Vegan recipe available on request

GNOCCHI ALLA CONTADINA 🌱

Potato dumplings, mushroom & vegetable ragù, flat leaf parsley

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries

(£3 supplement)

FILETTO DI MANZO

225g Angus fillet steak, peppercorn sauce & fries

(£10 supplement)

Roast potatoes & seasonal vegetables, for the table to share 🌱

* DOLCI *

CREMA CAMELLATA 🌱

Baked caramel custard, rum poached prunes & vanilla cream

BUDINO DI PANETTONE 🌱

Italian-style bread & butter pudding, poached apricots, vanilla custard

TIRAMISU

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

MOUSSE AL CIOCCOLATO 🌱

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

GELATI 🌱

Selection of ice cream, hazelnut biscotti
(Plant based flavours available on request)

🌱 VEGAN 🌱 VEGETARIAN

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.
Please always inform your server of any allergies before placing your order as not all ingredients can be listed
and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code



CHRISTMAS DINNER

49.95

* PRIMI *

CAPESANTE

Pan-seared scallops, salmoriglio salsa, creamed potatoes, garlic spinach, crispy breadcrumbs

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, Parmesan, chestnut mushrooms, rocket, lemon dressing, aged balsamic & toasted walnuts

BURRATA

Apulian creamy mozzarella, roasted red grapes, aged balsamic, thyme & toasted sourdough

BRUSCHETTA CLASSICA

Toasted sourdough, vine ripened tomatoes, garlic, oregano & fresh basil

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

BRUSCHETTA CON ZUCCA

Toasted sourdough, roasted butternut squash, burrata cream, spicy ve-duja, sage & toasted walnuts

* SECONDI *

ARROSTO DI TACCHINO

Roast turkey breast, apricot & chestnut stuffing, pigs in blankets, roasting gravy & cranberry sauce

TORTELLONI DI ZUCCA

Butternut squash filled pasta, roasted squash cream, spicy ve-duja, sage & toasted walnuts

BRANZINO

Pan-fried sea bass, friarielli, vine ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA DI MELANZANE

Fried layers of aubergine, tomato, smoked provola cheese & basil pesto

RISOTTO AI FUNGHI

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil
Vegan recipe available on request

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries

FILETTO DI MANZO

225g Angus fillet steak, peppercorn sauce & fries
(£5 supplement)

COSTATA DI MANZO

350g grain fed Black Angus ribeye steak, peppercorn sauce & fries
(£15 supplement)

Roast potatoes & seasonal vegetables, for the table to share

* DOLCI *

PANNA COTTA

Vanilla cream, passion fruit & amaretti

TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce, vanilla ice cream & biscotti crumb

BUDINO DI PANETTONE

Italian-style bread & butter pudding, poached apricots, vanilla custard

SEMIFREDDO

Chocolate & amaretto iced parfait, white chocolate coating, cherry molasses, hazelnut brittle & Amarena cherries

MOUSSE AL CIOCCOLATO

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

FORMAGGI

Italian artisan cheese selection served with cheese biscuits, fig & orange chutney, pear, grapes & truffle honey
(£2.50 supplement)

VEGAN VEGETARIAN

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ENQUIRE NOW

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piccolinorestaurants.com

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DETAILS

Vegetarian & vegan friendly

Parking close by

Complimentary WiFi

Wheelchair accessible

Accessible bathrooms

Baby change facilities

