

ENOTECA

by L'Uva

WINE • FOOD • GOOD COMPANY

Christmas Day Menu

A FESTIVE ITALIAN CELEBRATION

Friday 25 December 2026 | 12PM – 6PM

£80 PER PERSON

FIVE-COURSE ITALIAN CHRISTMAS DINING EXPERIENCE

Celebrate Christmas Day at Enoteca by L'Uva with a festive Italian dining experience in the heart of York. Enjoy warm hospitality, beautifully dressed tables, seasonal flavours and a carefully curated menu designed for a memorable Christmas celebration.

THE CHRISTMAS EXPERIENCE

- 
Welcome Drink
- 
Pane e Olive
- 
Starter
- 
Sorbetto al Limone
- 
Main Course
- 
Dessert
- 
Caffè o Tè
- 
Un Ultimo Brindisi

A CHRISTMAS WELCOME

CHOOSE ONE WELCOME DRINK

- 
Glass of Champagne (125ml)
- 
Classic Cocktail
- 
Beer / Cider
- 
Christmas Mocktail
- 
Selected Red Wine (175ml)
- 
Selected White Wine (175ml)

PANE E OLIVE



Warm Italian focaccia served with marinated olives and extra virgin olive oil. Our festive tables will feature Christmas crackers and mixed nuts.

Rosemary & sea salt popcorn will be offered instead of nuts to tables with declared nut allergies, subject to individual allergen checks.

CHRISTMAS DAY BOOKING INFORMATION



£ 40 deposit per person required at the time of booking.



Pre-order deadline:
Monday 21 December 2026.



Advance booking is essential.

Please inform our team of any food allergies or dietary requirements when making your reservation and submitting your pre-order.

Buon Natale!

From all of us at Enoteca by L'Uva, we wish you a wonderful Christmas filled with delicious food, warm hospitality and beautiful memories.

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The Christmas Table

MENU SELECTIONS

Friday 25 December 2026 | 12PM - 6PM

STARTERS

CHOOSE ONE

Christmas Smoked Salmon Delight

Delicate layers of smoked salmon, creamy mascarpone and prawns, seasoned with fresh dill, lemon juice and cracked black pepper. Served with golden French toast and finished with fragrant basil pesto.

Creamy Mascarpone Mushrooms

Tender mushrooms sautéed with butter, garlic, olive oil, banana shallots and fresh parsley, served with golden French toast, creamy mascarpone and a drizzle of balsamic glaze.

Gnocchi di Natale Bufalina

Soft potato gnocchi baked in a rich tomato and garlic sauce with creamy buffalo mozzarella, fragrant basil pesto, extra virgin olive oil and Italian herbs, finished until bubbling and golden.

Golden Pork & Mozzarella Croquettes

Crisp golden croquettes filled with slow-cooked pulled pork, creamy mashed potato and melting mozzarella, served with fiery 'nduja mayonnaise and a drizzle of sweet hot honey.

Burrata Festiva

Silky Italian burrata served with savoury olive tapenade, fragrant basil oil and extra virgin olive oil, accompanied by warm rosemary flatbread.

Octopus Luciana d'Inverno

Tender baby octopus pan-fried with garlic and extra virgin olive oil, then gently baked in a rich tomato, brandy and cream sauce with aromatic herbs, served with warm rosemary and sea salt focaccia.

SORBETTO AL LIMONE

ITALIAN LEMON SORBET

A delicate, refreshing lemon sorbet served between your starter and main course to cleanse the palate.

MAINS

CHOOSE ONE

Italian Christmas Turkey Roulade

Tender rolled turkey breast filled with savoury sausage and chestnut stuffing, served with silky creamy mashed potatoes, seasonal roasted vegetables and a rich mushroom and Marsala wine sauce, finished with cranberry sauce.

Rosemary & Red Wine Lamb Chops

Succulent lamb chops marinated with fresh rosemary, garlic, red wine and extra virgin olive oil, grilled and finished in the oven, served with creamy mashed potatoes and a rich Port wine reduction.

Winter Italian Beef Stew

Slow-cooked beef braised with mushrooms, carrots, tomato and fragrant rosemary in a rich red wine jus, served with silky creamy mashed potato.

Pesce di Natale with Tarragon Cream

Choice of pan-cooked sea bass fillet or salmon fillet served in a luxurious seafood bisque and fragrant tarragon sauce, accompanied by creamy mashed potato and tender asparagus.

Vegan Polpetta al Forno

Tender vegan meatballs baked in a rich pomodoro sauce with courgette, creamy dairy-free mashed potato and melted vegan cheese, finished in the oven until golden and bubbling.

Tuscan Chicken Peperoncino

Succulent chicken breast cooked with fresh chilli, garlic, sweet peppers and white wine, topped with creamy goat's cheese and served with seasonal mixed vegetables.

Calabrian Christmas Cannelloni

Classic pasta tubes filled with seasoned pulled pork and spicy 'nduja, baked in a rich tomato sauce until bubbling and golden.

'Nduja & Burrata Pizza

A stone-baked pizza topped with San Marzano tomato, melting mozzarella, spicy 'nduja, chorizo and creamy burrata, finished with fresh basil and a drizzle of hot honey.

Turkey Bolognese Christmas Calzone

A golden folded pizza filled with mozzarella, prosciutto, Milano salami, mushrooms and garlic, topped with a rich slow-cooked turkey Bolognese sauce and served with a fresh dressed salad.

DESSERTS

CHOOSE ONE

Christmas Chocolate Orange Dome

Chocolate orange mousse dessert with marmalade, soft Jaffa cake, silky chocolate ganache and caramelised orange peel.

Winter Caramel Brownie

Rich chocolate brownie infused with salted caramel, topped with a luscious caramel sauce and caramelised pecans.

Tartufo Nocciola

A classic Italian hazelnut tartufo with a creamy centre, wrapped in rich chocolate and hazelnut flavours.

Christmas Panettone Bread Pudding

Traditional Italian panettone baked into a rich bread pudding with warm festive spices, a soft custard centre and a beautifully golden top, served hot or cold.

Banoffee Cheesecake

A creamy cheesecake layered with sweet banana and rich caramel over a buttery biscuit base, finished with a light cream topping.

CAFFÈ O TÈ

Choose any coffee you like. Decaffeinated options and oat milk are available. Tea is also included.

UN ULTIMO BRINDISI

A Final Christmas Toast. Choose one after-dinner drink: Limoncello, Disaronno, Sambuca, Baileys, Tia Maria, Baby Guinness. A non-alcoholic alternative is available.

A NOTE ABOUT ALLERGIES & DIETARY REQUIREMENTS

Gluten-free options and dairy-free options are available. Please speak to a member of staff. An allergy matrix is available on request from a member of staff.

Buon Natale!