

Hogmanay Menu

Bid farewell to 2024 in style with our annual New Year's Eve dinner. Enjoy an arrival glass of bubbly and crostini followed by a five course Italian tasting menu with coffee and chocolate
8.30 until 1.00am £89 per person

TASTING MENU

CROSTINI

Chef's selection of Canapes

ANTIPASTO

Mozzarella di Bufala, Prosciutto crudo, roasted violet aubergine and mostarda di frutta

PRIMI

Vialone Nanno risotto with fresh Scottish Lobster

SECONDI

Slow cooked beef cheek, extra virgin olive oil whipped potato, salsa verde and parsnip tuile

CHEESE

Gorgonzala Dolce, grapes, Victor's honey and pistachio cantucci

DOLCI

Panna Cotta with Vin Santo Caramel

CYRUS' BLEND OF COFFEE

Served with our signature chocolate

Vegetarian tasting menu available on request

Live DJ for the bells and Dancing till 1am

Lets have a party

Cyrus' Italian Kitchen

Reservation Form

Name: _____

Telephone Number: _____

E-mail Address: _____

Number of people in the party _____

Date of the Booking _____

Time of Booking: _____

Number of Children and ages _____

Dietary requests: _____

Deposit £10 per head: _____

Any additional comments: _____

Remainder due Due 10 day prior to event date



We have been nominated for The Best top 100 Restaurant in UK by The Good Food Guide

Cyrus' Italian Kitchen

Autentico Ristorante Italiano

Fine dining restaurant

All made fresh from your bread basket to ice cream, deserts and chocolate with you coffee
You tell me are we the only ones???



5 Clarkston Road, Cathcart, G44 4EF
0141 374 0602

www.cyruskitchen.co.uk

Festive Lunch

2 Course Xmas Sunday to Thursday £19.95
Friday Saturday £29.95 Extra course £5 supp

MINISTRONE SOUP

Homemade vegetable soup served with homemade

COZZE NAPOLI

Mussels cooked in white wine, garlic, tomato sauce with garlic bread

FUNGHI FRITTI

Deep fried mushrooms served with salad and garlic mayonnaise

BRUSCHETTA CLASSICA

Oven Baked Italian bread with garlic topped with chopped tomato and basil oil

INSALATA DI GAMBARETTI

Prawns on mixed leaf salad with marie rose sauce



TACCHINO TRADIZIONAL

Traditional roast turkey and meat loaf, chipolatas, served with vegetables and potatoes

BRANZINO CON SPINACI

Fillet of sea bass with spinach cream sauce served with rice

POLLO AL FUNGHI

supreme of chicken with mushrooms, white wine and cream sauce served with mixed vegetables

PENNE DELIZIA

Penne pasta with bacon, peas and mushroom in a tomato and cream sauce

RISOTTO PRIMAVERA

arborio rice cooked with mushrooms, peppers, onions, broccoli and parmesan

PIZZA VERONA

Pizza with ham, mushrooms, onions and peppers

CONTROFILETTO DI MANZO

sirloin steak with mushroom and cream served with vegetables and potatoes. (£4.95 supplement)



Christmas pudding

Homemade Tiramisu

Selection of Homemade Ice Cream (2 scoops)

Festive Dinner

2 Course Xmas Sunday to Thursday £28.95
Friday-Saturday £38.95 Extra course £5 supp

MINISTRONE SOUP

Homemade vegetable soup served with homemade Italian Bread

MELONE CON FRUTTI DI BOSCO

Fresh melon served with blueberries and currants

SALMON AFFUMICATO

smoked salmon served with mixed leaves and lemon dressing

BRUSCHETTA RUSTICA

Oven Baked Italian bread topped with mixed peppers, courgettes, aubergines and mushrooms drizzled with garlic and olive oil

GAMBERONI PICCANTI

King Prawns cooked with chilli and garlic olive oil served with garlic bread

PATE FEGATINI DI POLLO

Homemade Chicken liver pate served with onion marmalade and toast



TACCHINO TRADIZIONALE

Traditional roast turkey and meatloaf, chipolatas served with vegetable and potatoes

SALMON VERONA

Fresh salmon pan fried in spinach and mushroom, cream sauce, topped with king prawns and served with rice

POLLO PORCINI

supreme of chicken with porcini mushrooms, red wine sauce with a touch of cream, served with vegetables

TAGLIATELLE CON SALMONE E PINOLI

tagliatelle pasta with smoked salmon, broccoli, pine nuts and cream sauce

RISOTTO CON POLLO E PORCINI

Risotto with diced chicken, porcini mushroom and cream, a hint of tomato sauce and parmesan

CONTROFILETTO DI MANZO

sirloin steak with mushroom and cream served with vegetables and potatoes. (£4.95 supplement)



Christmas pudding

Homemade Tiramisu

Selection of Homemade Ice Cream (2 scoops)



Christmas Day

3 Course Xmas £60.00

MINISTRONE SOUP

homemade vegetable soup served with homemade Italian bread

PROSCIUTTO MELONE E FRUTTI DI BOSCO

Fresh melon and parma ham served with fruit

GAMBERONI AL VINO BIANCO

King prawns sauteed with olive oil, garlic, white wine served with garlic bread

PATE FEGATINI DI POLLO

Homemade chicken liver pate served with salad, onion marmalade and toast

SALMON AFFUMICATO E GAMBERETTI

Smoked salmon with prawns served on a bed of mixed leaves with marie rose sauce and lemon



TACCHINO TRADIZIONALE

Tradiontional roast turkey and meat loaf, chipolatas served with vegetables and potatoes

POLLO CON CASTAGNE

supreme of chicken with chestnuts, white wine, red onions in a cream sauce served with vegetables and potatoes

SALMONE CON GAMBARETTI

salmon with prawns in a lobster bisque and cream sauce served with rice

PENNE CON POLLO

Penne pasta with chicken, mushroom, onion, green peas and leeks in a tomato and cream sauce

CONTROFILETTO DI MANZO AL FUNGHI

Grilled sirloin steak with mushrooms and red wine sauce served with vegetables and potatoes

RISOTTO VERDURA

Risotto with mixed vegetables (mushrooms, peppers, broccoli and onions) cream and parmesan



Christmas pudding

Homemade Tiramisu

Selection of Homemade Ice Cream (2 scoops)

