

PARTY MENU

*Ideal for those celebrating a special occasion. It represents excellent value and is one price for everyone, £40 for 3 courses.
(Available for parties of 10 or more and on a pre booking basis)*

STARTERS

Soup (V)(VG)(DF) GF option

Our chef's homemade soup

Goat Cheese (V)

Deep fried goat cheese coated in egg, flour, cream and breadcrumbs served with caramelised onion

Meatballs (GF option)

Homemade meatballs cooked in a tomato sauce topped with mozzarella cheese and parsley

King Prawns

Grilled king prawns served with pink sauce, garlic and chilli

MAINS

Vegetarian Risotto (V)(VG)(DF)(GF)

Italian Arborio rice with courgette, mushrooms, cherry tomatoes, mix peppers, olives and capers

Chicken (GF)

Corn fed chicken supreme with Peppercorn sauce (Cream, whole green peppercorn, demi-glace and brandy) served with sauté potatoes

Sea Bass (GF)

Oven baked fillets of sea bass served with a lobster sauce (cold-water prawns, brandy and pink sauce) and sautéed potatoes

Beef Medallions (GF option)

Fillet of beef medallions wrapped in Parma ham with creamy truffle sauce, topped with rocket and parmesan shavings served with sauté potatoes (cooked medium)

DESSERTS

Tiramisu (V)

Classic home made with Savoiardi biscuits soaked in Marsala wine and coffee, layered with a rich Mascarpone cheese

Chocolate Profiteroles (V)

Choux pastry puffs filled with cream Chantilly and covered in milk chocolate mousse

Cheesecake Fruitti di Bosco (V)

An authentic and delicious Italian baked cheesecake made with a perfect blend of the finest Italian Mascarpone and cream cheese.

**Information on allergens is available on request from the duty manager
(V) Vegetarian, (VG) Vegan, (DF) Dairy Free, (N) Contains nuts or nut oils.**