



## MOTHER'S DAY LUNCH

Garlic bread and Grissini



Antipasti of bresaola, parma ham, salami and parmesan pieces

Mozzarella in carrozza – coated in breadcrumbs lightly fried in olive oil and served with a warm tomato sauce V

Cream of fresh cauliflower soup topped with parmesan scented crispy leeks V

John Ross Jr best Scottish smoked salmon, fennel and orange

Our homemade chicken liver and pork paté served with warm toast and caramelised red onion

Galia melon and Atlantic prawns dressed with cocktail sauce



Welsh leg of lamb slowly roasted with fresh peppers, onion and red wine

Fillet of seabass topped with fine herbs, crusted potato lightly drizzled with lemon scented olive oil

Breast of chicken topped with fresh asparagus cooked in a white wine, cream and mushroom sauce OR

Milanese - coated in breadcrumbs lightly fried and served with homemade chips

Traditional roast Aberdeen rib of beef served with Yorkshire pudding

Duo of Carlo's spinach and ricotta and porcini mushroom handmade raviolis V

Fresh calve's liver with white wine, butter and sage

Mediterranean seafood risotto

Medley of fresh seasonal vegetables and roasted potatoes or salad



Classic Italian tiramisú with espresso and mascarpone

Oranges in caramel and grand marnier

Homemade meringue, fresh strawberries and Chantilly cream

Fresh fruit salad and lemon sorbet

Rich dark chocolate mousse topped with caramelised orange peel

Panna cotta al caramello

£26.90 – children half price (a discretionary 10% service charge will be added to your bill)