



Wednesday 13th January – Sunday 17th January
3 Course Chilled Set Menu for COLLECTION
Minimum 2 people
(you don't have to choose the same dishes as each other)

Garlic Bread – everyone gets this

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Smoked salmon, Atlantic prawns and courgette homemade fresh pasta lasagne

Prosciutto di Parma e melone – parma ham and melon

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

Insalata tricolore - buffalo mozzarella, avocado and vine tomato V

Tiger prawns coated in breadcrumbs lightly fried in olive oil served with homemade tartar sauce

Homemade pumpkin and potato soup with parmesan croutons V

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Fresh calf's liver Veneziana (white wine, onion and balsamic) served with creamed potato

Free range pork loin medallion, fresh rosemary, apple, white wine and cream served with creamed potato

Slow roasted rump steak brasato in red wine served with polenta della Valtelline

Zupetta of vongole, scallops, calamari and tiger prawns served with rice

Breast of chicken, white wine, cream and mushroom sauce served with creamed potato

Handmade ricotta gnocchi pesto e pomodoro served with zucchini fritti V

Fresh Cornish Monk fish provencale served with rice - £3 extra

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Sicilian lemon and amaretti biscotti cheesecake

Classic Italian espresso and mascarpone tiramisú

Panna cotta al caramello

Crêpe suzette

Ciocolatissimo - rich dark chocolate mousse

Carpaccio of fresh pineapple with orange and grand marnier sauce

£22 per person (served with a medley of fresh vegetables £3.00 extra or fried zucchini £3.50 extra)

ALL DISHES WILL BE SERVED **CHILLED** AND COME WITH HEATING/COOKING INSTRUCTIONS