



Wednesday 14<sup>th</sup> October – Sunday 18<sup>th</sup> October

Set Menu for COLLECTION

Minimum 2 people

(please note you don't have to choose the same dishes as each other)

Garlic Bread

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Mozzarella in carrozza – coated in breadcrumbs lightly fried served with a warm spicy tomato sauce V

Parma ham and melon

Roasted peppers bagna cauda – (if you like anchovies, garlic & olive oil it's a must)

Handmade ricotta gnocchi baked with Italian cheeses and gratinée V

Avocado and Atlantic prawn salad dressed with cocktail sauce

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Chicken breast funghi e asparagi – white wine, cream, mushroom and asparagus sauce

served with roasted potatoes

Welsh leg of lamb slow roasted with red peppers, onion and red wine served with creamed potato

Cornish hake aqua pazza – cherry tomato, white wine, fish fumet and olives served with roasted potatoes

Homemade fresh pasta beef lasagne served with a mixed leaf and cherry tomato salad

Fresh pumpkin and leek tart served with a mixed leaf and cherry tomato salad V

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Sicilian lemon and mascarpone cheesecake

Rich dark chocolate mousse

Carpaccio of fresh pineapple with a caramel and grand marnier sauce

Crêpe Suzette

Traditional espresso and mascarpone tiramisú

£20 per person (served with a medley of fresh vegetables £2.50 extra)

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