



Wednesday 16th – Sunday 20th September

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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Fresh asparagus wrapped in Parma ham (optional) baked with butter and parmesan V

Antipasti of Italian hams, salamis and sundried tomatoes

Crespelle – crepes filled with Italian roasted ham and Fontina cheese baked in a creamy sauce

Atlantic prawns and melon dressed with cocktail sauce

Insalata tricolore – tomato, mozzarella and avocado drizzled with homemade pesto V

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Chicken picanté – sundried tomatoes, chilli, garlic, white wine and mixed herbs served with
roasted potatoes

Slow roasted leg of lamb with red peppers, onion and red wine served with roasted potatoes

Zupetti di Tiger prawns, scallops, calamari and vongole served with rice

Strips of fillet steak stroganoff, brandy, cream and paprika served with rice

Fresh pasta New Forest porcini mushroom lasagne V

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Oranges in caramel and grand marnier

Classic espresso and mascarpone Tiramisú

Zabaglione semi freddo

Homemade meringue, Chantilly cream and fresh fruit

£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