



Wednesday 18th November – Sunday 22nd November

3 Course Chilled Set Menu for COLLECTION

Minimum 2 people

(choose any 3 courses from the 4 courses - you don't have to choose the same dishes as each other)

Garlic Bread

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Roasted fresh peppers, mozzarella and rocket salad V

Avocado with crispy bacon

Bresaola with fresh rocket and parmesan shaves

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

Tiger prawns fritti served with homemade tartar sauce

Atlantic prawns & melon dressed with cocktail sauce or Atlantic prawns & mixed leaf salad with cocktail sauce

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Penne Amatriciana – fresh tomato, garlic, onion and bacon

Handmade gnocchi – fresh tomato and pesto sauce V

Spaghetti bolognese

Carlo's spinach and ricotta handmade ravioli with butter and sage V

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Polpettine – Scotch sirloin meatballs, mushrooms, red wine and demi glace served with creamed potato

Breast of chicken Siciliana - tarragon, roasted peppers, sweet paprika, white wine, garlic & cream served with creamed potato

Fresh calve's liver Veneziana – white wine, onion and balsamic served with creamed potato

Free range loin of pork medallion cooked with white wine, rosemary, cream and apple with creamed potato

Fillet of seabass topped with fine fresh herbs served with creamed potato

Aubergine parmigiana – baked layers of aubergine, tomato and mozzarella served with a mixed salad V

Slow roasted leg of Welsh lamb with red peppers, onion and red wine & creamed potato

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Crêpe suzette

Hazelnut semi-freddo

Classic Italian espresso tiramisu

Meringue with Chantilly cream and fresh fruit

Rich dark chocolate mousse

Poached pear in red wine and cinnamon served with Chantilly cream & amaretti biscotti

£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