



Wednesday 24th February – Sunday 28th February
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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Freshly roasted peppers bagna cauda – (a must if you like anchovies, garlic and olive oil)
Avocado tricolore – avocado, tomato and mozzarella salad drizzled with homemade pesto V
Our homemade fresh pasta beef lasagne
Arancini di buffalo – balls of spicy tomato risotto filled with mozzarella coated in breadcrumbs and lightly
fried served with a spicy tomato sauce V
King tiger prawns salad dressed with cocktail sauce
Our homemade chicken liver and pork paté served with caramelised red onion

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Chicken breast Siciliana – tarragon, roasted peppers, sweet paprika, white wine, garlic & cream served with
creamed potato
Leg of Welsh lamb slow roasted with fresh peppers, onion and red wine served with creamed potato
Escalope of veal saltimbocca – topped with Parma ham and sage served with creamed potato
Handmade fresh tagliatelle pasta with a gorgonzola and cream cheese sauce served with zucchini fritti V
Zupetta of vongole, scallops, calamari and tiger prawns served with rice
Free range pork loin funghi e crema – white wine, mushroom and cream served with creamed potato

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Classic Italian espresso and mascarpone tiramisú
Madagascan vanilla panna cotta with berry coulis
Cioccolatissimo - rich dark chocolate mousse
Carpaccio of pineapple with orange and grand marnier sauce
Poached pear in red wine and cinnamon with Chantilly cream and amaretti biscotti
Crêpes suzette

£23 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