



Party Menu

Two courses £24.95 | Three Courses £29.95

To Start

Burrata (v)

Soft burrata cheese served with a trio of roasted cherry tomatoes, crispy pecorino cheese, pesto, and olive oil

Gamberoni

King prawns cooked in garlic and chili butter served with samphire and ciabatta bread

Calamari

Fried calamari served with salad, garlic mayonnaise and lemon

Main Courses

Risotto Alla Zucca

Risotto rice cooked in sage and butternut squash puree with burrata cheese, micro mixed leaves, and pumpkin seeds

Penne all Crema

Baked pasta with a light tomato cream, chicken, fennel sausage, mushrooms, red peppers, parmesan, and garlic oil

Pollo con Funghi

Chargrilled free range chicken breast with creamy mushroom, roasted ratte potatoes, rocket and a marjoram sauce

9oz Rump Steak

9oz Rump steak served with watercress and hand cut chips.

Pizza Diavola

Tomato, mozzarella, calabra picante, salami Milano, fennel salami and prosciutto

Desserts

Tiramisu

Sponge fingers, mascarpone, marsala and amaretto

Honeycomb cheesecake

Served with mango sauce and a handful of fresh fruit.

Ciocolato Lampone Crostata

Chocolate ganache on a biscuit tart base with raspberries, pistachio crumb forest fruit and vanilla ice-cream

