

PARTY MENU 1

Starters

Tomato Bruschetta (V)

Toasted bread, topped with chopped tomatoes, garlic, basil, olive oil and oregano

Chicken Liver Pâté

Cooked in port and marsala wine reduction, caramelised red onion, and toasted bread

Meatballs

Cooked in tomato and basil sauce, served with toasted bread

Salmon Cakes

Served with aioli dip

Mixed Fried Veg (V)

Deep fried tempura courgettes, aubergines, carrots, and mushrooms, served with sriracha mayonnaise

Mains

Chicken Breast (GF)

Cooked in our delicious mustard creamy sauce, asparagus, and edamame beans

Seabass (GF)

Pan fried seabass fillets, chopped tomatoes, new potatoes, olives, oregano and basil oil

Lasagne

Oven baked homemade lasagne, cooked with bolognese sauce, bechamel and parmesan cheese

Mushrooms Risotto (V)

Risotto rice, cooked with mixed mushrooms

~ Main course served with roasted potatoes and vegetables ~

Desserts

Tiramisu

Chocolate chips biscuits, dipped in coffee, topped with creamy mascarpone, eggs, baileys and San Marzano Borsci liqueur, topped with cocoa powder

White Chocolate Profitterole

Cream puffs filled with chocolate and coated in white chocolate and vanilla cream

Mixed Ice Cream

Vanilla, chocolate, honeycomb

2 Course £30

3 Course £35

Only available when pre order

V=Vegetarian GF= gluten free

FOOD ALLERIES: if you have a food allergy or intolerance, please inform your server, we can provide a detailed list of ingredients on request. Please be advised that because of the nature of the business and its environment, we cannot guarantee completely absence of allergens

A discretionary 10% service charge will be added to your bill