

PARTY MENU 2

Starters

Garlic Bread (V)

Pizza base, topped with garlic butter, half cheese and half tomato

Meatballs

Cooked in tomato and basil sauce, served with toasted bread

Calamari Fritti

Deep fried squid rings, served with aioli dip

Arancini (V)

Mushrooms and truffle rice balls, breaded and deep fried, served with truffle mayonnaise

Chicken Liver Pâté

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

Mains

Beef Sirloin

Char grilled sirloin steak, served with peppercorn sauce

Salmon (GF)

Pan fried Salmon, beetroot purée, pickled beetroot, carrots, and rocket leaves

Tagliatelle Lamb Ragù

Tagliatelle pasta, served with slow cooked lamb ragù, parmesan cheese and basil oil

Risotto Ai Porcini (V)

Risotto rice, cooked with porcini mushrooms, drizzled with truffle oil and parmesan crisps

~ 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 £35

3 Course £ 40

Only available when pre ordered

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