

Wednesday 21st July – Sunday 25th July  
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

Mozzarella in carrozza – coated in breadcrumbs lightly fried served with tomato sauce V

Our chicken liver and pork paté served with warm toast and caramelised red onion

Atlantic prawns and melon dressed with cocktail sauce

Avocado, roasted peppers, rocket and cherry tomato salad V

Bresaola – finely sliced wind dried cured beef with rocket and parmesan shaves

Troffie pesto pomodoro – thin twists of pasta with homemade tomato and pesto sauce V

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

Tiger prawn and zucchini fritti served with homemade tartar sauce

Aubergine parmigiana – baked layers of aubergine, tomato and mozzarella V

Breast of chicken Siciliana – sweet paprika, tarragon, roasted pepper and cream served with creamed potato

Escalope of veal funghi e crema – white wine, cream and mushroom served with creamed potato

Rich dark chocolate mousse

Carpaccio of fresh pineapple with an orange and caramel sauce

Classic espresso and mascarpone tiramisù

Hazelnut and cream semi freddo

Sicilian lemon and mascarpone cheesecake

£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 INSTRUCTIONS

If you have any food allergies or intolerances please enquire as to the ingredients of each dish