



Wednesday 5th May – Sunday 9th May
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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Atlantic prawns salad dressed with cocktail sauce

Trofie Genovese – thin twisted pasta with homemade pesto, green beans and cubed potato V
Best Parma ham and melon

Mozzarella in carrozza – coated in breadcrumbs, lightly fried served with a spicy tomato sauce V
Our homemade chicken liver and pork paté served with caramelised red onion
Roasted fresh peppers, mozzarella, tomato and rocket salad V

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Escalope of veal Saltinbocca – topped with parma ham and sage served with creamed potatoes

Free range pork loin medallion, fresh rosemary, apple, white wine and cream served with creamed potatoes

Zupetta of vongole, scallops, calamari and tiger prawns served with rice

Polpette pizzaiola – Scotch sirloin meatballs tomato, olives, white wine and garlic sauce served with spaghetti

Breast of chicken Valdostana – topped with Italian baked ham, Fontina cheese & fresh tomato sauce
served with creamed potatoes

Aubergine Parmigiana – baked layers of aubergine, tomato and mozzarella drizzled with homemade pesto
served with zucchini fritti

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Classic Italian espresso and mascarpone tiramisú

Ciocolatissimo - rich dark chocolate mousse

Oranges in caramel and grand marnier sauce

Sicilian lemon and amaretti biscotti cheesecake

Hazelnut and cream semi freddo

Homemade meringue, Chantilly cream and summer berries

£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

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