

## Set Menu 1

£38.95

### **V Minestrone**

Seasonal vegetable minestrone with baby pasta and aromatic olive oil

### **Insalata caprese**

Heritage tomato and Buffalo mozzarella salad with kalamata olive tapenade and aged balsamic

### **Ravioli ricotta spinaci sugo aurora**

Home rolled ricotta and spinach ravioli with aurora sauce, rocket and Parmesan

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### **Pollo Milanese con spaghetti al pomodoro**

Breast of corn fed chicken pan fried in bread crumbs served with spaghetti with tomato and basil

### **Filetto di salmone con finocchio gratinato e patatine a lo zafferano**

Roast fillet of Norwegian salmon with a gratin of fennel and saffron potatoes

### **V Risotto verdure**

A risotto of seasonal vegetables with basil, chives and melted goats cheese

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### **V Cassata Siciliana**

Traditional Sicilian Ice cream torte with candied fruits

### **V Macedonia di frutta**

Fresh fruit salad

### **V \*Brownie al cioccolato**

Chocolate brownie with Pistacchio ice cream

## Set Menu 2

£43.50

### **Passatelli in brodo**

Homemade pasta ribbons in clear chicken broth

### **VFiorone di capra con caponata**

Mediterranean vegetable caponata with Italian goat's cheese and mixed leaves

### **Carpaccio di manzo con rucola, misticanza e grana**

Beef fillet carpaccio with rocket Parmesan and mixed leaves, house dressing

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### **Piccatina di vitello crema e funghi**

Baby escalopes of veal with wild mushrooms and cream, served with petit pois and creamy mash

### **Pollastrino alla diavola**

Roast corn-fed baby chicken with fresh herbs, chilli and garlic served with roast potatoes and spiced tender stem broccoli

### **Ippoglosso in crosta d'olive con zucchini provinciale**

Roast fillet of Halibut with black olive crust and zucchini provinciale, sassi potatoes

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### **V Tiramisu**

Traditional Italian Tiramisu with coffee ice cream

### **V Macedonia di frutta**

Fresh fruit salad

### **V\*Brownie al cioccolato**

Chocolate brownie with Pistacchio ice cream

## Set Menu 3

£47.50

### **VPasta e fagioli**

Tuscan white bean soup provençal herbs and baby pasta

### **Salmone affumicato con insalatina di uova e cipolle rossa**

Smoked salmon with a salad of Clarence court eggs and red onions, with music bread and chive creme fraîche

### **\*Burrata con vegetali alla griglia**

Burrata with grilled vegetables, basil pesto and semi dried plum tomatoes

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### **Medallioni di filetto all'aceto balsamico**

Grilled medallions of Scotch fillet (MR) with rocket Parmesan, black grapes and sassi potatoes – balsamic jus

### **Branzino arrosto con Insalatina nizzarda**

Whole roast seabass (boneless) served with Niçoise salad

### **Petto di pollo con funghi e Marsala**

Roast breast of corn-fed chicken with a wild mushroom and Marsala gravy, roast potatoes and tender stem broccoli

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### **V\*Strudel**

Apple, almond and raisin strudel with vanilla anglaise

### **V Macedonia di frutta**

Fresh fruit salad

### **V\*Brownie al cioccolato**

Chocolate brownie with Pistacchio ice cream

## Set Menu 4

£51.50 Pre Order only

### **V Minestrone**

Seasonal vegetable minestrone with baby pasta and aromatic olive oil

### **Salmone affumicato con granchio e avocado**

Smoked salmon with dressed crab, avocado, keta and quail eggs

### **Prosciutto, asparagi e mozzarella**

Parma Ham with baby buffalo mozzarella, semi dried tomatoes, asparagus and rocket

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### **Linguine con astice**

Linguine with half native lobster cherry tomatoes and basil

### **Filletto di Manzo Wellington**

Individual Scotch fillet Wellington with roast potatoes and braised Cavolo nero

### **Tempura di gamberi e capessante**

Tempura of king prawns and scallops with pickled vegetables, jasmine rice wasabi mayonnaise and fresh lime

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### **V Tiramisu**

Traditional Italian Tiramisu with coffee ice cream

### **Souffle al cioccolato**

Hot chocolate soufflé with crème Chantilly & pistachio anglaise

### **V Macedonia di frutta**

Fresh fruit salad

V Dishes suitable for vegetarians

\* Dishes containing nuts

These are samples of our function menus however on appointment we will be pleased to sit down with you and tailor make a menu for your individual requirements

(All prices exclude an optional service charge of 12.5%)

