

3 Course Party Menu

£32 per person

Available All Week

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

STARTERS

Thermidor King Prawns

King prawns with a touch of garlic flambeed in Grand Marnier, finished with a light cheese sauce, served with toasted ciabatta

Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Ham Hock Fritta

Pressed Ham hock cooked in a crisp seasoned flour coating, served with cheddar cheese sauce, served with a sweet pickled onion relish

Tempura Sea Bass

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

Spicy Beef Arancini

Homemade spicy beef & mozzarella rice balls cooked in a crisp golden breadcrumb, served with chefs delicious San Marzano tomato sauce

Goats Cheese & Pine Nut Bruschetta (V)

Garlic ciabatta, spinach, tomatoes, whipped goats cheese, toasted pine nuts, balsamic & red pesto dressing

Calamari

Lightly battered rings of squid, served with tartar sauce

Funghi Ripieni (V)

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto cream

Homemade Soup of The Day

Served with fresh bread & butter

MAINS

Mediterranean Sea Bass

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Garlic Chicken

Chicken supreme, cooked in a crisp seasoned coating, set on fresh asparagus spears, drizzled with garlic butter, served with creamy white wine, mushroom & peppercorn sauce

28 Day Matured Sirloin Steak

28-day matured 8oz Prime Sirloin steak, served with grilled tomato, mushrooms, homemade onion rings, chips & your choice of sauce (Creamy Peppercorn sauce or Diane sauce)

Slow Roasted Lamb

Served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

Beef Stroganoff

Escalope's of Fillet Steak, smothered in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & touch of mustard, served with chefs savoury rice

Cod Parmigiano

Fresh Cod fillet pan roasted in garlic butter, set on tenderstem broccoli, served with a creamy white wine & pancetta sauce, finished with fresh parmesan

Prime Roast Ribeye

Slow roasted beef Ribeye, cheddar & mustard dauphinoise potato, finished with a rich peppered beef jus & crisp fried onions

Slow Cooked Belly Pork

Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

Pollo Diane

Chicken supreme served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

King Prawn & Chorizo Pasta

King Prawns & Chorizo sausage, Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

Vegetable & Halloumi Fajitas (V)

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Goats Cheese Fritta (V)

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

SWEET

Choice of Sweet, Coffee or a shot of Sambuca or Limoncello (excludes Liqueur Coffee & Cheese & Biscuits)