

3 Course Table D'hôte Menu

Perfect for Party Bookings

**£32 per person
Available All Week**

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

Starters

Homemade Meatballs

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast

Black Pudding Stack

Black pudding & bacon fritters set on potato rosti, finished with a mustard & cheddar cheese sauce

Salt & Pepper Halloumi (V)

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

Crema Mussels

Cooked with shallots, garlic, white wine & cream. Served with warm bread

Pate Della Casa

Homemade chicken liver pate served with fresh toast & salad garnish

Calamari

Lightly battered rings of squid, served with tartare sauce & lemon wedge

Sticky Chicken

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

Crispy Chilli Beef

Tender strips of fillet steak cooked in our seasoned flour. Tossed through a spiced sticky sauce, resting on julienne vegetables

Funghi Ripieni (V)

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

Gambas Pil Pil

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta

Beef Arancini

Tender beef and arborio rice rolled in seasoned golden breadcrumbs, with a mustard & cheese sauce, topped with crispy onions

Tomato & Parma Ham Bruschetta

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes, basil & Parma ham

Mains

Mediterranean Seabass

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

Florentine Pork Belly

Slow roasted belly pork set on garlic & thyme parmentier potatoes and charred greens. Finished with an apple cider vinegar

Pollo Funghi

Roasted chicken supreme set on buttered spinach & tender stem broccoli. Finished with julienne leeks and a garlic & mushroom cream sauce

Slow Roasted Lamb

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot puree & a buttered mashed potato

Duck Inverno (£2.50 Extra)

Roast duck breast, set on a bed of sauteed winter greens & butternut squash puree. Served with Hasselback potato and a honey & red wine jus

Pollo Diane

Chicken supreme cooked in a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

Fish & Chips

Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas

King Prawn & Chorizo Pasta

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

Sirloin Steak

8oz Sirloin steak served with fries, vine cherry tomatoes, sauteed mushrooms & onions

Chicken & Chorizo Fajitas

Strips of Cajun spiced chicken & chorizo with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Salmone (£2.50 Extra)

Pan roasted salmon fillet set on basil pesto crushed potatoes & sauteed asparagus spears. Finished with a creamy white wine & dill sauce

Vegetable & Halloumi Fajitas (V)

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

Arrosto Peppers (V)

Roasted red peppers filled with courgettes, onion, garlic, green beans, broccoli & mixed beans tossed in a basil infused tomato sauce, baked with melted cheese. Served with a spiced savoury rice

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & mozzarella cheese

Sweet

Choice of Sweet, Coffee or a shot of Sambuca/Limoncello