

# 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

## Pork Grande (£2.50 Extra)

Honey glazed Pork Tomahawk steak set on blue cheese & pancetta crushed new potatoes, served with sauteed asparagus & tender stem broccoli. Finished with a roasted shallot jus

## 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 & mashed potato

## Duck Inverno (£2.50 Extra)

Roast duck breast, set on a bed of sauteed winter greens & butternut squash puree. Served with Hassleback 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