

3 Course Table D'hôte Menu

Perfect for Party Bookings

**£29.95 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

Goats Cheese Bruschetta (V)

Garlic ciabatta, spinach, tomatoes, goats' cheese, balsamic & red pesto dressing

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

Funghi Ripieni (V)

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

Gambas Pil Pil (£1.95 Extra)

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

Puglian Mussels

Fresh mussels sauteed in chorizo, courgette, shallots & chilli. Cooked in a tomato sauce with fresh parsley & cherry tomatoes

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 Aglio

Chicken supreme cooked in a light crispy coating, drizzled with garlic butter, set on sauteed asparagus & green beans. Finished with a creamy white wine blue cheese sauce

Slow Roasted Lamb

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, fine green beans & mashed potato

Duck Miele

Honey roasted duck breast, set on buttered spinach and root vegetables. Finished with a wild berry & port jus

Pollo Diane

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

Scampi Mornay

Whole Scampi tails cooked in chefs light flour coating, set on sautéed spinach & mushrooms, with a classic mornay sauce

King Prawn & Chorizo Pasta

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

Surf & Turf (£2.50 Extra)

Bullet steak medallions stacked with king prawns, set on wilted spinach, finished with garlic butter

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

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

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 or Limoncello
(Excludes Liqueur Coffee)