Three Course Menu @ £25 per person

Available for lunch Monday to Saturday

Dinner Monday to Thursday

Pre-order is necessary

STARTERS

Bianchetti Fritti

Deep fried whitebait, served with home made tartar sauce

Carrot & Coriander Soup

Insalata Caprese

Sliced Tomatoes and Mozzarella Cheese, Dressed with Red Pesto Sauce

MAINS

Salmon Fillet

Served with Cream & Tomato Sauce

Chicken Breast

Cooked in a Creamy Mushroom Sauce

Creamy Wild Mushroom Risotto

DESSERTS

Profiteroles Bianco

Soft choux pastries filled with chocolate, covered with a gentle vanilla cream & decorated with milk chocolate curls

Home Made Tiramisu

Coffee & amaretto soaked finger biscuit with a layer of mascarpone cream, dusted with cocoa powder

Flute al Limenciello

Fresh Lemon Ice cream with swirls of lemon liqueur sauce

The price includes three courses.

All main courses are served with selection of vegetables & potatoes, alternatively mixed salad.

For parties of six persons or more service charge of 10% will be added to your overall bill.

For parties larger than 6 people a deposit of £10 per person is required at the point of making the reservation

(please note; deposits are non-refundable if cancelling less than 48 hours before the booking).

Pre-order no later than one week prior to your party is necessary.

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Set Menu Pre-order Form

Name	Sterter	Main		Dessert

Please indicate how you would like your meat cooked in the grey column

R rare
MR medium/rare
M medium
MW medium/well
WD well done