

SET PRICE PARTY MENU

STARTER

Arancini – risotto & Bolognese balls served with a tomato & basil sauce

or

Beef carpaccio served with baby mixed leaf salad & parmesan shavings

or

Fried goat cheese with caramelised onion

or

*Fresh cooked asparagus wrapped with pancetta, topped with
grated parmesan cheese & grilled*

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MAIN COURSE

*Pan-seared chicken breast served with a creamy mustard sauce
and garnished with black olives & sweet peppers*

or

Salmon steak with a creamy pesto, caper & artichoke sauce

or

*Pan-fried marinated loin of pork wrapped in pancetta and
served with creamy porcini mushroom sauce*

or

Tagliatelle with mushrooms, pesto, rocket and feta cheese

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DESSERT

Selection from our Blackboard

£24.95 (3 course) or £19.95 (2 course)

10% Discretionary Service Charge will be added to the bill

*We offer a fine selection of wines, spirits and beverages,
as well as a BYO option (wines & champagnes only - £3.50 charge per bottle)*

As all food is prepared & cooked to order, many dishes can be prepared as vegetarian, dairy or gluten free (including pasta). Please discuss your requirements with the manager, including any allergies - allergen information pack available. Please note, our menu descriptions do not list all ingredients. Fish, poultry and shellfish dishes may contain bones and/or shell. Vegan options available on request.