PLATINUM SET MENU

Canapes and prosecco on arrival
£55

STARTERS

Thinly Sliced Raw Beef

Served with Rocket, Parmesan Shavings, Horseradish Mayonnaise and finished with Carasau Bread

Buffalo Mozzarella (V)

With Aubergine Mousse, Caramelized Onions and Toasted Bread finished with a Balsamic Glaze

Mix of sliced Italian Meats

Finished with Grana Padano and deep fried Gnocco Fritto

Pan Seared Scallops (Subject to availability)

With Black Pudding, Horseradish Mayonnaise and Hollondaise Sauce

Crab and Mozzarella Arancini Balls

Deep fried in Breadcrumbs served with a homemade Tartar

Beef tartare

Topped with a slow cooked egg and melted Dolcelatte finished with Toasted Bread

MAINS

7oz Fillet Steak

with Dolcelatte and a Mushroom Sauce (Cooked medium Rare unless otherwise stated)

Fillet of Salmon

With a Herb and Breadcrumb Crust served with a creamy Mushroom Sauce

Risotto with Porcini Mushrooms(V)

Topped with Grana Padano and Truffle Oil

Slow Cooked Pork Shank

Cooked in a rich Red wine Sauce

Whole Lemonsole

Baked with a Parmesan Crust

Oven Baked ½ Lobster Thermidor (Subject to availability)

Cooked with Egg Yolk and Brandy

SIDES

FRIES AND SALAD TO SHARE IN THE MIDDLE

DESSERTS

Warm Chocolate Brownie

Served with Italian Vanilla Ice Cream and finished with a Chocolate Sauce

Strawberry and Vanilla Ice Cream Sundae

With Italian Meringue, Red Fruit Coulis and Whipped Cream

Traditional Coffee Tiramisu

With Tia Maria soaked Savoiardi Biscuits

Homemade Cheesecake of the Day

Served with Vanilla Ice Cream

PLEASE NOTE: THIS IS A SAMPLE MENU. THIS MENU IS PRE-ORDER ONLY AND AVAILABLE FOR LARGE PARTIES ONLY