

# FESTA DEL PAPÀ

## STARTER

3 COURSE £25

DUCK PORK ORANGE PÂTÉ, CLEMENTINE COULIS GIARDINIERA & TOASTED FOCACCIA GFO  
TUSCAN HAM SERVED WITH PEAR POACHED IN WINE, FIG & TOASTED FOCACCIA GFO  
PRAWN COCKTAIL WITH PINEAPPLE MARIE ROSE SAUCE & COS LETTUCE GF  
SMOKED HADDOCK & SPRING ONION FISHCAKE, ROCKET & GARLIC MAYO GF  
WARM SOUS VIDE CHICKEN & PEA ROULADE COS LETTUCE, PARMESAN, CESAR DRESSING  
BUFFALO MOZZARELLA BALLS, TOMATO, BASIL PESTO N GF  
POT OF MUSSELS IN WHITE WINE GARLIC & PARSLEY SAUCE TOASTED FOCACCIA GF

## MAIN COURSE

GRILLED SEA BASS SERVED WITH SAUTÉED SPINACH GF  
SEAFOOD RISOTTO (CALAMARI, PRAWNS, MUSSELS, CLAMS) GARLIC, PARSLEY & WHITE WINE GF  
BRAISED BEEF & BAROLO RAVIOLI BUTTER & SAGE, ROCKET & PARMESAN  
RICOTTA & SPINACH TORTELLINI IN A LIGHT TOMATO & BASIL SAUCE  
TAGLIATELLE PORCINI MUSHROOM, ITALIAN SAUSAGE, SHALLOTS, CREAM & PARSLEY  
THAI STYLE COD & PRAWN FISH CAKE, SAUTÉED SPINACH & GARLIC MAYO GF  
SIRLOIN STEAK ROCKET PARMESAN AND FRIES + 3 SUPPLEMENT  
SLOW COOKED PORK BELLY SERVED WITH MASHED POTATOES & ROASTED ASPARAGUS GFO

## SIDE

MIXED SALAD 4.5 | ROCKET PARMESAN & FENNEL SALAD 8 | ROAST POTATOES 4 | MASHED POTATOES 4 | FRIES 4 | TRUFFLE FRIES 7 (M) | GARLIC FRIES 6 | SAUTÉED SPINACH 6 | GARLIC BEANS 5 | TOMATO ONION & BASIL SALAD 7 | SAUTÉED WILD MUSHROOM 8 (M) | SAUTÉED ROAST VEGETABLE 8 | TRIPLE COOKED POTATOES 7

## DESSERT

FRANGELICO & AMARETTO LIQUEUR TIRAMISU N  
CHOCOLATE PANNA COTTA ALMOND SOLEIL PEAR COULIS GFO  
CHEESECAKE & HAZELNUT GANACHE, CRUMBLE N  
WHITE CHOCOLATE MOUSSE STRAWBERRY SAUCE GFO  
ICE CREAM OR SORBET ( TWO SCOOPS )  
CHEESE & CHUTNEY BOARD WITH HONEYCOMB + 3 SUPPLEMENT GFO

£5 DEPOSIT PER PERSON  
FOR TABLES OF 5 OR MORE PRE-ORDER IS REQUIRED

GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN- C Contains CRUSTACEANS  
VO = Vegan option - N = CONTAINS NUTS - M = Contains Mushrooms

