



THURSDAY 3RD OCTOBER 2019

TO NIBBLE

ROASTED GARLIC & HERB FOCACCIA, OLIVES & OILS

TO START

SMOKED CHICKEN & LEEK RAVIOLI, LEMON & THYME CREAM

ROASTED PUMPKIN, MOZZARELLA & SAGE ARANCINI, TOMATO & CHILLI SAUCE

GRILLED RED MULLET, ROASTED PEPPERS, BLACK OLIVE TAPENADE

MAIN

PARMIGIANA MELANZANA (BAKED AUBERGINE & PARMESAN), DRESSED LEAVES

CRAB & PRAWN TAGLIATELLE, ROASTED TOMATO, CHILLI & BASIL

CHICKEN SUPREME STUFFED WITH MOZZARELLA & BASIL PESTO, GARLIC LEMON GREEN BEANS

8-HOUR PORCHETTA, FENNEL & ORANGE, GARLIC POTATOES, KALE

DESSERT

VANILLA PANNA COTTA, BLUEBERRY & LEMON, PISTACHIO BISCOTTI

DARK CHOCOLATE & HAZELNUT TORTE, CARAMEL SAUCE, VANILLA CREAM

FRESH FIG & ALMOND TART, HONEY ICE CREAM, RASPBERRY

£16.95 INCLUDING TEA / COFFEE