

Valentines 2019

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Kir Royale on arrival
 Marinated olives & bread
 Primi Piatti Pate del Giorno (gf without melba toast)
 Homemade chicken liver pate served with melba toasts & grape chutney
 Zuppa di Pomodoro e Basilico (V) (gf)
 Tomato and Basil soup with herbs crouton
 Antipasto di Frutta Mista (gf)
 Diced fresh melon, papaya, mango, on wild rocket topped with crispy pancetta drizzled in balsamic
 Gravadlax (gf without melba toast)
 Sliced cured Scotch salmon served with dill mustard sauce and Melba toasts
 Asparagi Freschi Invidia (V) (gf)
 Fresh asparagus topped with melted butter & Parmesan cheese shavings
 Cappelletti con pancetta
 Rings of pasta filled with Parma ham served with pancetta, white wine & cream
 Capesante con Prosciutto (gf)
 Seared King scallops (3) wrapped with Parma ham, topped with Parmesan shavings
 Pollo con Anatra al Miele (gf)
 Pan fried smokey chicken & duck on a bed of rocket topped with sesame seeds & honey dressing
 Funghi nel Cestino (V)
 Medley of leek, mushrooms, avocado & gorgonzola wrapped in filo pastry served with fruit marmellata
 Secondi Piatti
 Agnolotti Spinaci e Ricotta (V)
 Large fresh pasta rings filled with spinach & ricotta cheese in wild mushroom & cream sauce
 Petto di Pollo nel Cartoccio (gf without basket)
 Pan fried chicken breast in a pastry basket with mushrooms, cream /white port sauce
 Branzino su Salsa (gf)
 Oven baked whole sea-bass on a bed of warm roasted cherry tomatoes, spring onions & herbs salsa
 Filetto di Maiale con Ciliegine
 Pan fried tenderloin of pork with a sauce of dried plums, morello cherries and a hint of Calvados
 Tonno (gf)
 Pan fried Tuna loin with red onions and yellow peppers salsa
 Cervo alla Sapa
 Sliced Venison served in a rich red wine sauce with Porcini wild mushrooms
 Pescespada Erbe Mediterranee (gf without herb crust)
 Pan fried Swordfish topped with herbs & sun-dried tomato crust
 Agnello al Rosmarino
 Slow cooked Lamb shank in a rich red wine & fresh rosemary sauce
 Petto d'Anatra al Vin Santo
 Pan-fried Duck breast with medium Sweet red wine sauce
 Dolci Golosia
 Champagne & Strawberry Brulee
 Strawberry & champagne Brulee with caramelised sugar
 Pannacotta Trio di Frutta
 A very light & delicate dessert made with milk, cream served with kiwi, red plum & mango coulis
 Semifreddo alla Fragola
 An elegant strawberry mousse set on a moist light sponge served with coulis
 Gelato Rustico del Giorno
 Homemade Strawberry ice cream
 Profitteroles al cioccolato
 Profitteroles filled with crema pasticcera topped with chocolate sauce
 Frutta Fresca nel Cestino
 Fresh fruit served in a sweet pastry basket with mixed fruit coulis
 Tiramisu
 A well known Italian dessert with layers of mascarpone/cream and biscuits dipped in coffee and Fratello liqueur
 Cheese & Biscuits Filter Coffee or Tea with mints £ 39.95 per person
 £ 10 deposit per person requires upon reservation (A service charge of 10% will be added to your total final bill)