

Festive Season Menu 2017

Mains

French Onion Soup

Served with Buttered Croutons

OR

Arancini

Rice Balls Filled with Mozzarella & Vegetables

OR

Smoked Duck Salad

Sliced Smoked Duck Served with Sweet & Sour Julienne Vegetables

OR

Serrano & Manchego

Sliced Serrano Ham & Manchego Cheese

OR

Salmon Gravavlax

Smoked Salmon served with Rocket & Orange, Dill, Caper Dressing

OR

Crab Terrine

Crab Meat with Marie Rose Sauce, Avocado Paste, Iceberg Lettuce & Toasted Bread

Mains

Fresh Potato Gnocci Sorrentina

Potato Gnocci with Tomato & Basil, Topped with Mozzarella

OR

Stuffed Mushrooms

Mushrooms stuffed with Tomato & Spring Onion, served on a bed of Garden Spinach

OR

Sea bass Marinero

Pan Fried Fillet of Sea bass with a Garlic & Tomato Sauce served on a bed of Patatas Panaderas

OR

Monk Fish

Wrapped in Serrano Ham served on Pink Mash, White Wine, Cherry Tomato & Garlic Sauce

OR

Lamb Shank

Served with Mediterranean Vegetable, Mash Potato & Rosemary Red Wine Jus

OR

Pork Belly

Confit & served with Roast Potatoes & Seasonal Vegetables, Crispy Bacon & Jus

Desserts

Baklava

Walnuts in Phyllo Drizzled Honey Syrup & Pistachio Ice Cream

OR

Apple Tart

Room Temperature Tart served with Fresh Cream

OR

Sticky Toffee Pudding

Butter Sponge, Dates served with Toffee Sauce

OR

Selection of Cheese

Selection of Mediterranean Cheese

Two Courses £21,90

Three Courses £25,90

(ONLY AVAILABLE OD PARTIES OVER 10 PEOPLE & 24 HOUR PRE-ORDER)