

# PARTY SET MENU

MONDAY - SUNDAY LUNCH | £35 PER PERSON  
MONDAY - THURSDAY DINNER | £35 PER PERSON  
FRIDAY AND SATURDAY DINNER | £45 PER PERSON

## STARTER

CHEF'S SOUP OF THE DAY (V, VG)

CROSTINI AI FUNGHI <sup>(V)</sup> *toasted ciabatta topped with sauteed mushrooms, garlic, wine and herbs*

INSALATA CAPRESE <sup>(V)</sup> *mozzarella, tomato, avocado and pesto*

CHICKEN LIVER & PORT PATE *served with toasted bread and red onion chutney*

PRAWN COCKTAIL *mixed leaves and marie-rose sauce*

PARMA HAM & MELON

GARLIC & MOZZARELLA PIZZA BREAD <sup>(V)</sup>

## MAIN COURSE

POLLO MILANESE *breaded chicken with spaghetti pomodoro*

FILLET OF SEA BREAM *prawns, lemon and parsley sauce, with sauté potatoes and seasonal vegetables*

RISOTTO AI FUNGHI <sup>(V)</sup> *with mushrooms, peas and parmesan*

PASTA ALLA MELANZANA <sup>(V, VG)</sup> *aubergine, basil and tomato sauce*

PIZZA MARGHERITA <sup>(V)</sup> *or* PIZZA PROSCIUTTO E FUNGHI *ham and mushrooms*

CHARGRILLED STEAK *served with handcut chips and wild rocket (\*£7 Supplement)*

## DESSERT

CLASSIC TIRAMISU

CHEESECAKE *of the day, with fruit coulis*

CHOCOLATE BROWNIE & VANILLA GELATO

SELECTION OF ITALIAN GELATO

THERE IS A 10% SERVICE CHARGE ADDED TO THE FINAL BILL

THIS MENU IS FOR LARGE GROUPS OF 10 PEOPLE OR MORE

A DEPOSIT OF £10 PER PERSON IS REQUIRED TO SECURE YOUR BOOKING