



# *Party Group Menu*

AVAILABLE MONDAY TO SATURDAY 3 COURSES £35pp  
(EXCLUDES FRIDAY & SATURDAY DINNER)

FRIDAY & SATURDAY DINNER £45pp

## Starters

**Chefs Soup of Day** (v, ve, gf)

**Beetroot Salad** apple, goats cheese and balsamic (v, gf)

**Chicken Liver & Port Parfait** red onion chutney and toasted bread

**Arancini** truffle rice balls and tomato sauce (v)

**Prawn Cocktail** marie rose and mixed leaves (gf)

**Gamberoni** butterfly king prawns, garlic, chillies and wine (gf) \*£5 SUPPLEMENT

## Main Course

**Breaded Chicken** served with fries, wild rocket and balsamic

**Pork Medallions** creamy mushroom marsala wine sauce, sauté potatoes and seasonal vegetables

**Seabream a Limone** sauté potatoes and seasonal vegetables

**Spaghetti Puttanesca** capers, olives, garlic & cherry tomatoes (v, ve)

**Pizza Margarita** (v) OR **Pizza Pepperoni**

**Spaghetti Bolognese** classic beef mince & tomato sauce

**Grilled Sirloin Steak** hand-cut chips, rocket and balsamic (gf) \*£10 SUPPLEMENT

## Dessert

**Tiramisu** savoiardi soaked with espresso coffee and amaretto and mascarpone cream

**Profiteroles** choux pastry filled with vanilla cream & drizzled with chocolate sauce

**Affogato** one scoop vanilla gelato served with espresso coffee

\* ADD FRANGELICO LIQUEUR £4 SUPPLEMENT

**Gelato OR Sorbetto | ONE SCOOP**

\*ADD EXTRA SCOOP FOR £3.50 EACH

SUITABLE FOR (v) VEGETARIAN (ve) VEGAN (GF) GLUTEN FREE

ALL OF OUR FOOD IS FRESHLY PREPARED TO ORDER

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING

BOOKINGS OVER 10 PEOPLE AND OVER  
A DISCRETIONARY 10% SERVICE CHARGE ADDED TO YOUR FINAL BILL

