



**FRIDAY 26<sup>TH</sup> OCTOBER 2018**  
**ITALIAN THEME NIGHT**

**STARTER PLATE**

**MARINATED MOZZARELLA & HERITAGE TOMATO SALAD**

Basil Oil

**SMOKED BACON & WILD MUSHROOM ARANCINI**

Spiced Tomato Sauce

**MALLOREDDUS (GNOCHETTI)**

Sardinian Gnocchetti, Spiced Sausage & Fennel Ragù

**POMEGRANATE & LIMONCELLO SORBET**

**PAN FRIED DAB**

Whipped Polenta Mash, Capers, Tomatoes & Anchovies

**CHICKEN SUPREME**

Olive Crust, Risotto Milanese, Mozzarella & Basil

**BRAISED BEEF MEATBALLS**

Spiced Tomato & Peppercorn Sauce, Tagliatelle & Horseradish Aioli

**OPEN RAVIOLI**

Roast Butternut Squash, Pine Nuts, Sage & Beurre Blanc

All served with Lemon, Tomato & Olive Roast New Potatoes

Ricotta & Green Salad, Fine Beans, Courgette & Spinach

**DESSERT PLATE**

**CREMA FRITTA** - (Fried Custard) Candied Nuts & Raspberries

**MERINGUE** – Lemon Curd & raspberry Ripple Ice Cream

**RICOTTA & POLENTA PUDDING** - Toffee Cream & Chocolate Sauce

**ESPRESSO COFFEE & PETIT FOURS**

**WE ENDEAVOUR TO CATER FOR ALL DIETS/ALLERGIES, SO PLEASE SPEAK TO A MEMBER OF TEAM**  
**WE'LL BE HAPPY TO HELP**

**ALL COURSES - £35**