

Celebration Menu

Starters

Salt and Pepper Calamari Rings, House Tartare Sauce
Served with a Rocket and Caper Salad

Antipasti Plate with Cured Meats, Grilled Vegetables,
Roast Peppers, and Olives

Miniature Bruschetta Selection; Tomato and Basil,
Smoked Salmon and Crème Fraiche,
Goats Cheese and Caramelised Onion

West Coast Mussels Tossed in White Wine and Cream,
Served with Garlic Bread (£1.00 Supplement)

Minestrone, Chock Full of Veg, Cannellini Beans
and Fresh Herbs. Served with Crusty Bread

Spinach and Rocket Salad with Goats Cheese, Pine Nuts,
Ciabatta Crust and Balsamic Dressing

Main Courses

8oz Scottish Sirloin of Beef with Sautéed Potatoes and
Green Beans with Peppercorn Sauce (£2.00 Supplement)

Garlic and Herb Chump of Lamb, Grilled Mediterranean
Vegetables, New Potatoes, Tomato and Onion

King Prawn, Fresh Mussels, Sauteed with Kalamata Olives,
Onions & Capers with Two Two Sugo & Spaghetti

Aubergine Parmagiana Tossed with Penne and Oven Finished
with Buffalo Mozzarella and a Parmesan Crust. Served in Foil

Char Grilled Chicken Breast Fettucine Pasta in a
Chunky Tomato Cream Sauce, Shot of White Wine

Calzone Stuffed with Mozzarella, Italian Sausage, Pepperoni,
Chicken Breast and Parma Ham (Vegetarian Option Available)

Market Fish of the Day (See Server)

Italian Vegetarian Platter:

Butternut Squash Lasagne, Ricotta Stuffed Mushrooms
with Garlic Mayo, Gnocchi Dumplings and Wilted Spinach
in a Dolcelatte Cream Sauce

Desserts

Cheesecake of the Day

House Sticky Toffee Pudding

House Tiramisu

Warm Chocolate Fudge Cake

£18.95