

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, Olives and Tomato and Basil Bruschetta

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

½ Kilo of West Coast Mussels in White Wine,
Cream & Spring Onion

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.
A Choice of Peppercorn or Wild Mushroom 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)

Saffron and Turmeric infused Risotto with Wild Mushroom

Desserts

Crème Brulee Cheesecake

House Sticky Toffee Pudding with Vanilla Ice Cream
(£1.00 Supplement)

House Tiramisu

Warm Chocolate Fudge Cake

£18.95