

Italian Evening 17th May 2019

(Including a selection of wines paired with each course)

Canapés on arrival (G,W)

Coarse terrine of duck & guinea-fowl wrapped in cured air dried ham, gherkin
& parsley condiment (Mu,G,W,E)

(V) Deep fried risotto & parmesan balls with a rich Napoli sauce (G,W,E,Mi)

Crayfish & crab pappardelle, cherry tomato confit (G,W,E,Mi,C)

(V) Roasted red peppers & asparagus with orzo pasta and fine herbs (G,W,Mi)

(V) Refreshing lemon sorbet

Braised rabbit or chicken supreme served with rosemary potato (Mi)

(V) Creamy polenta topped with a mushroom ragout (Mi)

Selection of Italian cheeses with grapes & crusty bread (G,W,Mi)

(V) Chocolate, hazelnuts & nougat semi-Fredo with a cappuccino cream (Mi,N)

Tea or Coffee with biscuits (G,W,E,N)

£42.50 for meal with Reception drink & four matched wines

(V) Suitable for vegetarians

Some of our menu items contain nuts and other allergens

There is a small risk that any tiny traces of these may be in any other dish or food served here

Please ask one of our team for more information

A discretionary 10% service charge will be added to all bills for parties of 6 or more.