



**Silver Menu**  
**£22.95 per head**

**Starter**

**Chicken and Duck Liver Parfait**  
Toasted Brioche, and Red Onion  
Marmalade

**Minestrone (V)**  
Classic Minestrone Soup with a  
Basil Infusion served with Italian  
Bread

**Bruschetta (V)**  
Tomato, Basil, Garlic

**Main Course**

**Lasagna**  
Layers of Pasta, Beef Ragu, Cheese  
Sauce

**Pasta Genovese (V)**  
Spaghetti  
Basil Pesto, Cherry Tomatoes,  
Parmesan Cheese

**Fillet of Salmon**  
White Wine Sauce, Creamed  
Potato, Seasonal Vegetables

**Chicken Paesana**  
Topped with Mushrooms, Onions &  
Tomato, White Wine Sauce

**Dessert**

**Budino Caldo**  
Sticky Toffee Pudding, Toffee Sauce,  
Vanilla Sauce

**Crème Bruciata**  
White Chocolate Crème Brûlée,  
Shortbread Biscuit

**Misto Di Gelati**  
Mixed Ice Cream

**\*Selection of Italian Cheese and  
Biscuits**  
£3.95 extra Charge

**Gold Menu**  
**£27.95 per head**

**Starter**

**Funghi All'Aglio (V)**  
Button Garlic Mushrooms in a  
Creamy Garlic Sauce served with  
Rustic Bread

**Fritto Di Calamari**  
Fresh Golden fried Calamari served  
with Lemon and Garlic Aioli

**Costine Di Maiale**  
Barbeque Spare Ribs made to our  
very own delicious recipe

**Main Course**

**Chicken Veronese**  
Mushroom, Cream and White Wine  
Sauce, topped with Asparagus

**Agnello Arrosto**  
Slow roasted Lamb Shank, Mashed  
Potato and Minted Red Wine Sauce

**Risotto Funghi (V)**  
Wild Mushrooms, Truffle Oil,  
Parmesan Cheese

**Fillet of Salmon**  
White Wine Sauce, Creamed Potato,  
Seasonal Vegetables

**Dessert**

**Budino Caldo**  
Sticky Toffee Pudding, Toffee  
Sauce, Vanilla Ice Cream

**Profiterole Tower**  
Mini Choux Pastry Balls, Chocolate  
Sauce, Vanilla Ice Cream

**Torta Al Formaggio**  
Vanilla, White Chocolate  
Cheesecake

**\*Selection of Italian Cheese**  
Grapes, Fig Chutney, assorted  
Biscuits  
£3.95 extra charge

**Tea or Coffee Included**

**Platinum Menu**  
**£35 per head**

Glass of Prosecco on arrival

**Starter**

**Antipasto**  
Cured Italian Meat & Cheeses

**Tortina Di Caprino (V)**  
Crispy Goats Cheese, Tapenade  
Parcel, Candied Beetroot, Spicy  
Tomato Salsa

**Gamberoni Flambé**  
King Prawns, Garlic, Chilli Oil,  
Toasted Focaccia

**Involtini D'Anatra**  
Confit Duck Spring Rolls, Asian  
Salad, Hoisin Sauce, Wasabi Mayo

**Main Course**

**10oz Sirloin Steak**  
Roast Tomato, Portobello  
Mushroom, hand cut Chips &  
Peppercorn Sauce

**Chicken Sorpresa**  
Stuffed with smoked Mozzarella,  
Ham & Garlic Butter, wrapped in  
Parma Ham, White Wine, Smoked  
Bacon Sauce, Sautéed Spinach

**Risotto Funghi (V)**  
Wild Mushrooms, Truffle Oil,  
Parmesan Cheese

**Dessert**

**Budino Di Cioccolato**  
Double Chocolate Pudding, Vanilla  
Ice Cream

**Bakewell Tart**  
Raspberry, Honey Mascarpone

**Selection of Italian Cheese**  
Grapes, Fig Chutney, assorted  
Biscuits

**Crème Bruciata**  
White Chocolate Crème Brûlée,  
Shortbread Biscuit