



Silver Menu
£25.95 per head

Starter

Chicken and Duck Liver Parfait
Manuka Honey Glazed Poached
Pear served with Brioche Bread

Soup Of The Day
Served with Rustic Italian Bread

Garlic Mushrooms (V)
Cream, Garlic served with Rustic
Bread

Main Course

Lasagna
Layers of Pasta, Beef Ragu,
Cheese Sauce

Fettuccine Primavera (V)
Fettuccine Pasta cooked with
mixed Wild Mushrooms, Garlic,
Fresh Asparagus, Cream,
Parmesan, Tomato and a hint of
Truffle

Gamberini Piccanti "Coccobello"
Sauteed Large King Prawns, Red
Chilli, Spring Onion, White Wine,
Lemongrass, Creamy Coconut
Sauce, Served with Steamed
Basmati & Wild Rice

Chicken Boscaiola
Chicken Breast in a melange of
Wild Mushroom Cream Sauce
served with Steamed Basmati and
Wild Rice

Dessert

Cheesecake
Lemon Cheesecake

Misto Di Gelati
Mixed Ice Cream

**Selection of Italian Cheese and
Biscuit**

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 Tartar
Sauce

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

Main Course

Chicken Parmigiana
Pan Fried Chicken Breast,
Aubergine, Tomato, Parmesan,
Mozzarella, Basil Infusion, served
with Gratin Potatoes

Pork Belly
Black Pudding, Apple Balsamic
Jus, served with Parmesan Mash

Fettuccine Pollo Alfredo
Ribbon Shaped Egg Pasta, Chicken
and Mushrooms in a Creamy
Parmesan Sauce

Dessert

Profiteroles
Mini Choux Pastry Balls,
Chocolate Sauce, Vanilla Ice
Cream

Cheesecake
Lemon Cheesecake

Selection of Italian Cheese

Platinum Menu
£35 per head

Glass of Prosecco on arrival

Starter

Antipasto
Cured Italian Meat & Cheeses

**Insalata Di Caprino E Verdure
(V)**
Grilled Goats Cheese Salad with
courgettes, Aubergines, red &
yellow peppers & balsamic
dressing

Gamberi Alla Diavola
King Prawns, Garlic Butter, Chilli
with Focaccia Bread

**Proscuito, Insalata Di Melone E
Mozzarella**
Parma Ham with Melon & Buffalo
Mozzarella Cheese

Main Course

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

Pollo Alla Boscaiola
Free Range Chicken Breast in a
mélange of wild mushrooms
cream sauce, served with
steamed basmati & wild rice.

Fettuccine Primavera (V)
Fettuccine Pasta cooked with
mixed Wild Mushrooms, Garlic,
Fresh Asparagus, Cream,
Parmesan, Tomato and a hint of
Truffle

Dessert

Tiramisu
Mascarpone, Coffee Liqueur
Soaked Sponge & Cocoa Powder

Bakewell Tart
Raspberry, Honey Mascarpone

Selection of Italian Cheese