

MOTHERS DAY MENU

STARTER

MINISTRONE (v)

Tuscan vegetable soup with ciabatta bread

GOAT CHEESE (v)

served on a roasted red onion, roasted tomato & rocket salad

BRUSCHETTA (v)

sweet cherry tomatoes, basil, red onion, basil on sour bread pesto and garlic on ciabatta bread

DEEP FRIED MOZZARELLA CHEESE (v)

mozzarella cheese in breadcrumbs deep-fried until melted served with mixed salad leaves & sweet red onion marmalade

FRIED CALAMARI RINGS

served with tartare sauce & mixed salad leaves

MEATBALLS CASSEROLE

slowly cooked in oven with red wine & tomato sauce served with ciabatta bread

PORTOBELLO MUSHROOM (v)

melted mozzarella cheese, garlic butter served with ciabatta bread

CHAR-GRILLED MARINATED CHICKEN WINGS

served with avocado, salad and mash potato with homemade chilli sauce

SAUTEED KING PRAWNS

spring onions, fresh tomatoes, garlic & fresh lemon juice served with basmati rice

FRESH STEAMED MUSSELS

fresh mussels steamed & cooked with tomato sauce or cream & white wine sauce

MAIN COURSE

TRADITIONAL ROAST

(CHICKEN, LAMB, BEEF)

served with all the traditional trimmings, Yorkshire pudding & appropriate sauces

MARINATED CHAR-GRILLED SUPREME OF CHICKEN

spicy Arrabbiata sauce, crispy pancetta served with mash potato

CHICKEN MILANESE

chicken breast, bread crumbed and fried, with fresh tomato, onion, avocado salad & chips

CLASSIC LASAGNE

layers of egg pasta, ragu of beef & lamb, béchamel sauce & Grana Padano cheese served with mixed salad

CHAR-GRILLED MARINATED LAMB CUTLETS

served with rosemary potatoes & creamy mushroom sauce

PENNE ARRABBIATA (v) (vc) (d)

chicken breast, bread crumbed and fried, with fresh tomato, onion, avocado salad & chips

SEAFOOD LINGUINE

king prawns, mussels, calamari & clams cooked with classic tomato sauce

VEGETARIAN RISOTTO (v)

with broad beans, asparagus, baby spinach, courgette & parmesan cheese

CHAR-GRILLED MARINATED FILLET OF SEA BASS

served with Romanian lettuce, red onion, cherry tomatoes salad & new potatoes and drizzled with olive oil & basil sauce

CHAR- GRILLED FILLET OF SALMON

served with creamy mash & fresh vegetables

YOU CAN CHOOSE ANY PASTA / PIZZA

DESSERT

PROFITEROLES

soft choux pastries filled with zabaglione cream, covered with dark chocolate topped with fresh cream

TIRAMISU

a traditional Italian dessert with savoiardi and mascarpone cream

BANOFFEE PIE

served with fresh banana & toffee sauce

VEGAN CHOCOLATE TARTE (vc) (cf)

date and mixed nut based filled with a Belgian chocolate and coconut filling finished with a coconut swirl

TRADITIONAL PANNA COTTA

a traditional Italian cooked cream dessert topped with fruit of the forest sauce

BAKED LOTUS BISCOFF CHEESECAKE

a crunch lotus biscoff biscuit base topped with creamy baked cheesecake and a layer of lotus biscoff spread. Finished with lotus biscuit crumbs and a fine chocolate drizzle.

DAIRY ICE CREAM & SORBET

(2 scoops of your choice)
vanilla · chocolate · strawberry
lemon · raspberry

2 Course 32.95 • 3 Course 36.95