

MOTHER'S DAY MENU

STARTER

ITALIAN NACHOS (V)

crispy ricotto & spinach ravioli with jalapenos pepper, basil pesto, Arrabbiata sauce and melted parmesan cheese

THREE COLOUR MOZZARELLA SALAD (V) (GF)

the Italian flag, buffalo mozzarella, vine tomato, avocado, fresh basil, pesto & olive oil

DEEP FRIED MOZZARELLA CHEESE (V)

mozzarella cheese in breadcrumbs deep fried until melted served with mixed leaves and forest berry sauce

BRUSCHETTA (V) (VG) (D)

sweet cherry tomatoes, basil, red onion, basil, pesto on sour bread

MEATBALLS CASSEROLE (GF)

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

FRIED CALAMARI RINGS

served with tartare sauce & mixed salad leaves

SAUTÉED KING PRAWNS (GF)

spring onion, fresh tomato, lemon juice served with mash potato

CAESAR SALAD

roasted chicken with cos lettuce, classic caesar dressing, Grana Padano cheese & crunchy croutons

MAIN COURSE

VEGETARIAN RISOTTO (V) (VG) (D)

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

PENNE ARRABBIATA (V) (VG) (D)

pepperoncino chilli & tomato sauce

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, béchamel sauce & Grana Padano cheese

TRADITIONAL ROAST

CHICKEN · LAMB · BEEF

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

CHAR-GRILLED MARINATED LAMB CUTLETS

served with mixed vegetables, roasted potatoes and dark mushroom sauce

SEAFOOD LINGUINE

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

CHAR-GRILLED SEA BASS (GF)

served with salad and chips

SALMON WITH CHAMPAGNE CREAM SAUCE NEW

served with mash potato and asparagus

YOU CAN CHOOSE ANY PASTA / PIZZA

DESSERT

VEGAN CHOCOLATE & COCONUT TARTE (VG) (GF)

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

TRADITIONAL PANNA COTTA (GF)

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

PROFITEROLES

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

BANOFFEE PIE

served with fresh banana & toffee sauce

TIRAMISU

a traditional Italian dessert with savoiardi and mascarpone cream

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 · Ferrero Rocher · strawberry
lemon · raspberry

2 COURSE £33 • 3 COURSE £38