

Mother's Day Lunch 2020

STARTERS

Parma Ham with Chilled Honeydew Melon (gf)

Bresaola with Rocket Parmesan Shavings and Truffle Oil (gf)

Mozzarella and Tomato Salad drizzled with Basil Olive Oil (gf) (v)

Wild Mushroom Soup with Homemade Bread (v)

MAIN COURSE

Roast Sirloin of Beef
with Yorkshire Pudding and Gravy

Breast of Chicken
Cooked in White Wine with Mushrooms Pancetta and Black Olives

Involtino di Manzo (gf)
Beef rolled with Parma Ham and Pecorino Cheese cooked in Tomato Sauce

Lomba di Maiale alla Pizzaiola
Loin of Pork cooked with Tomatoes Oregano and Chilli

The Above Served with Roast Potatoes and Fresh Seasonal Vegetables

Aubergine Parmigiana (v)
*Layers of Aubergine and Mozzarella Baked in Tomato Sauce
Roast Potatoes and Mixed Salad*

Spinach and Ricotta Ravioli (v)
*Parcels of Filled Fresh Pasta in a Rich Tomato Sauce
Mixed Salad*

DESSERT

Profiteroles with Chocolate Sauce

Salted Caramel Panna Cotta with Chocolate Sauce (gf)

Vanilla Cheesecake with Fruit Compote

Tiramisu Al Amaretto

£24.00 Fixed 3 Course Price

(gf) suitable for coeliacs (v) suitable for vegetarians

Kid's Menu – For Under 8s

STARTERS

Parma Ham with Chilled Honeydew Melon (gf)

Mozzarella and Tomato Salad drizzled with Basil Olive Oil (v) (gf)

MAIN COURSE

Roast Sirloin of Beef and Yorkshire Pudding
Roast Potatoes and Vegetables

Spinach and Ricotta Ravioli (V)
in Tomato Sauce

Chicken Goujons
with Hand Cut Chips

Penne Pasta with Bolognese

DESSERT

Choose any 2 Flavours of Ice Cream or Sorbet

Chocolate / Vanilla / Strawberry / Bubblegum

Lemon / Mango / Raspberry

£12.50 Fixed 3 Course Price