

Mother's Day Lunch 2024

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)

MAIN COURSE

Roast Sirloin of Beef

with Yorkshire Pudding and Red Wine Gravy

Breast of Chicken alla Boscaiola (gf)

Cooked in White Wine with Wild Mushrooms and Pancetta

Involtino di Manzo (gf)

Thinly Sliced Beef rolled with Parma Ham and Pecorino Cheese cooked in Tomato

Roast Belly of Pork (gfa)

Stuffed with Parma Ham Herbs and Pecorino Cheese

The Above Served with Roast Potatoes and Fresh Seasonal Vegetables

Aubergine Parmigiana (v) (gf)

Layers of Aubergine and Mozzarella Baked in Tomato Sauce

Roast Potatoes and Mixed Salad

Ravioloni Funghi (v)

Parcels of Fresh Pasta filled with Mushrooms

in a Truffle Cream Sauce

Mixed Salad

DESSERT

Lemon and Polenta Torte (gf)

with Whipped Cream

Vanilla Panna Cotta (gf)

with Fruit Compote

Bailey's Cheesecake

with Amaretti Biscuit Base

Tiramisu al Amaretto

Savioardi Biscuits soaked in Amaretto Liqueur with Mascarpone Cream

£29.50 Fixed 3 Course Price

Too full for pudding? We can pack it up for you to enjoy later!

CHILDREN'S MENU

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 Sauce

DESSERT

Chocolate Brownie
With Whipped Cream

Choose any 2 Flavours of Ice Cream or Sorbet

Chocolate / Vanilla / Strawberry / Bubblegum

Lemon / Mango / Raspberry

£15.00 Fixed 3 Course Price