

BOTTOMLESS PROSECCO MENU

STARTERS

Homemade fresh soup of the day served with ciabatta roll

Duck liver pate, balsamic Puy lentils, served with Melba toast

Coppa of smoked salmon, Atlantic prawns, Marie-Rose, avocado

Goat's cheese, beetroot, glazed onion, balsamic & walnut dressing

MAINS

Arborio rice risotto, asparagus, peas, spinach leaves, mascarpone cream

Medallions of Sirloin beef in red wine with vine tomatoes and a side of fries

Herb crusted salmon, mash potato, black olive, garlic, tomato & basil sauce

Chicken breast, wild mushrooms, sautéed potatoes tarragon, vin blanc sauce

DESSERTS

Mango & passion fruit cheesecake, served with exotic fresh fruit

Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes

Raspberry & vanilla pannacotta, exotic fresh fruit, Grand Marnier syrup

Homemade Italian tiramisu with coffee, savoiardi biscuits, amaretto liqueur

SATURDAY: 12pm – 4pm

A discretionary 10% service charge will be added to your bill