

Valentine's Day menu

Io e te per sempre...

Aperitif

- Aperol Spritz with fresh strawberries

Hors d'oeuvres

- Homemade bread, balsamic & olive oil

To start:

- Parmigiana di melanzane, layers of fried egg plant baked in Napoli sauce with parmesan & topped with melted mozzarella
- Smoked salmon roulade, served with a prawn parfait, in a lemon & dill dressing.
 - Jumbo King prawns calabrese, with nduja**, chilli, tomato & garlic.
- Chef Gerry's bruschetta, crispy streaky bacon, mascarpone cheese, caramelised figs & dates.
 - Chicken quenelles, beef consommé, Royal garnish.
- Mango & melon medley-melon balls in a Malibu dressing, mango, chilli & lime.

Main courses:

- Lemon sole paupiette, salmon mousse, lobster veloute, fresh lobster tails*.
 - Lamb cutlets-with a herb crust, served in a red wine jus*.
- Trio of grilled fish, salmon, calamari, jumbo king prawns on a bed of mixed leaves, lemon and olive oil dressing*.
- Sirloin steak, fondant tomato, sautéed mushrooms, onion rings, pan juices*.
 - Arancini with peas & fiordilatte soft cheese, on a bed of ratatouille*.

Desserts:

- Mille fleur, crème Chantilly, amarena cherries.
- Homemade doughnuts, served with either custard, or vanilla ice-cream.
 - Crème brulee, shortbread, winter berries.
- Lovers platter 2 share, panna cotta, meringue, mascarpone, fresh berries, mille feuille.

Two courses@£26.95

Three courses @£29.95

*Main courses served with a side dish, chips or salad or seasonal veg.

**Calabrese spreadable salami

