



£55.00 pp

### Starters

*Please select 2 of the following;*

Buffalo mozzarella, tomatoes and rucola salad

Hand carved Smoked salmon, capers and mixed leaves

Cocktail di gamberetti

Norwegian prawns, cocktail sauce, baby gem and lime

Sauteed forest mushrooms with garlic and parsley on toasted ciabatta

Poached asparagus served with a hollandaise sauce

Deep fried calamari and zucchini, served with Tartar sauce

San Daniele ham with seasonal melon

Grilled vegetables, balsamic glaze, basil and olive oil

### Sorbet

*Please select 1 of the following:*

Lemon

Mixed Berries

Coconut

## Mains

*All main courses are served with a selection of vegetables and potatoes.*

*Please select 2 of the following:*

Homemade seafood Lasagne.  
Chef's Special Homemade Recipe

Spinach and ricotta ravioli  
Served in a tomato and cream sauce

Grilled free-range chicken  
Cooked in a pesto sauce with roasted vegetables

Roasted Scottish salmon  
Served with asparagus and cherry tomatoes

Beef Medallions  
Served forest mushrooms and truffle oil sauce

Roasted Atlantic cod,  
Cod with mashed potatoes and shellfish sauce

Baked aubergine 'alla parmigiana',  
Served with tomato, buffalo mozzarella, oregano and basil

## Desserts

*Please select 2 of the following:*

Vanilla pannacotta with fresh raspberries

Crème caramel infused with Calvados

Profiteroles with white chocolate sauce and toasted almonds

Lemon mascarpone cheesecake

Chocolate mousse with seasonal berries

Homemade apple and sultana pie with cream

Seasonal fresh Fruit salad

*Desserts are served with Tea and Coffee and a Selection of Petit Fours*