

# & motown NIGHT

# 3 COURSE SET MENU - £39 PER PERSON

### ANTIPASTI

Bread & crostini, mixed olives, sun-dried tomatoes (v, vg)

#### STARTERS

Bruschetta (v, vg option available) Mozzarella, San Marzano tomato, onion & basil

Duck Pate (gf option available) Served with homemade fig chutney and toasted ciabatta

Prawn Cocktail Served with baby gem lettuce and Marie Rose sauce

#### MAIN COURSES

Pollo Cream (gf) Chicken breast in a cream and mushroom sauce, served with baby roast potatoes & spinach

> Seabass Sicilian (gf) Seabass fillets in white wine, garlic, olives, cherry tomatoes & capers, served on a bed of spinach and baby roast potatoes

Wild Mushroom & Truffle Risotto (v, vg option available) Served with Parmesan shavings

## DESSERT

Profiteroles (v)

Tiramisu (v)

Prosecco & Pear Sorbet (vg, gf)

A pre-order is required no later than one week prior to the event date.

Please make us aware of any allergies or intolerance's you might have. A discretionary 12.5% service charge will be added to your bill.

INFO@HOMEBARANDKITCHEN.COM | WWW.HOMEBARANDKITCHEN.COM 16 HIGH RD, ICKENHAM, UXBRIDGE UB10 8LJ | 01895622789