

BRONZE

STARTER

PRAWN COCKTAIL

With baby gem lettuce orange & brandy seafood sauce

PARMA HAM & MELON

PISTACHIOS ARANCINI

Creamy rice balls, coated in breadcrumbs filled with pistachios pesto & pancetta

MAIN COURSE

CHICKEN BALLOTINE

Chicken thighs stuffed with sage scented sausage meat, orange zest ,wrapped in smoked pancetta, Served in sweet Marsala wine reduction with Chantenay carrots & dauphinoise potatoes

TRUFFLE LASAGNE

A richly flavoured mushroom ragu layered with a creamy truffle bechamel sauce, topped with parmesan and breadcrumbs

FRESH SEABREAM FILLETS

On a bed of roasted red peppers and tomato veloute, topped with roast tomatoes on the vine served with Chantenay carrots & dauphinoise potatoe

2 COURSE £35 PER PERSON