

SUMMER TRIBUTE NIGHTS MENU

STARTERS TO SHARE

Home Made Breads Selection

Served with EVO oil and Modena balsamic glaze dip

Terra & Mare Board

Prawn Cocktail

Summer Truffle Arancini

Ham & Mozzarella Croquettes

MAIN COURSE (Choice of 1)

Slow Roast Beef Short Rib

Red wine jus, potato mash, roast carrots, broccoli

Roast Duck Leg

Almond liquor reduction, duck jus, roasted almond flakes, potato mash, roast carrots, broccoli

Summer Courgette Risotto - V

Shallots, creamed courgettes, mint oil, oyster mushrooms

Thermidor Royale

Grilled Native Lobster and Red Mediterranean Gambon prawns, mustard, cream, parmesan sweet potato fries, leaves

DESSERT

Dolce Duo

Amuse bouche sized dessert assortment

**3 COURSE MEAL & ENTERTAINMENT
£58.95 PER TICKET**

Allergy Advice: V= Vegetarian. VEGAN. GF= Gluten Free. NU= contain nuts - Before placing your order, please inform a member of staff of any allergies. Food prepared in our kitchen may contain or have come in contact with allergens. Items subject to availability. 10% cover charge will be applied to parties of 6 people and over.

