



## 3 Course Celebration Menu - £35

Please note that this menu MUST be booked in advance and will require a £10pp non-refundable deposit to book, followed by a pre-order of your meal choices/full payment no later than 2 weeks prior to attending. Please specify you would like this menu when booking.

### STARTERS

#### **SHELL ON KING PRAWNS**

IN A WHITE WINE, GARLIC, AND CHILLI SAUCE

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#### **ANTIPASTI BOARD**

WITH SICILIAN OLIVES, HONEY OLIVE OIL, DOLCE LATTE, ITALIAN HAMS, AND SALAMI WITH OUR HOMEMADE

BREAD

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#### **BURRATA**

WITH CHERRY TOMATOES, BASIL, AND A GARLIC OLIVE

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#### **AUBERGINE PARMIGIANA**

( VEGAN)

### DESSERTS

**TRADITIONAL TIRAMISU**— WITH A PISTACHIO CREAM

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**RUM BABA** — SERVED WITH OUR HOMEMADE GELATO

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**PISTACHIO AND ALMOND TART** — SERVED WITH OUR HOMEMADE GELATO

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**GELATOS** - PISTACHIO, SALTED CARAMEL, WHITE CHOCOLATE AND RASPBERRY AND TUSCAN VANILLA

### MAINS

#### **NDUJA PIZZA**

TOMATO, FIOR DI LATTE CHEESE, NAPOLETANA SAUSAGE, SALAMI, NDUJA SPICY SAUSAGE, BASIL EXTRA VIRGIN OLIVE OIL

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#### **KING PRAWN AND CRAB PARPADELLE**

IN A ROASTED GARLIC VERMOUTH SAUCE.

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#### **8 OZ KENTISH FILLET STEAK**

WITH HOMEMADE STYLE CHIPS WITH SALAD AND A BLACK PEPPERCORN SAUCE.

( £12 SUPPLEMENT)

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#### **VEGAN RAVIOLI**

TOSSED IN OUR VEGAN SAGE BUTTER SAUCE.

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#### **GOATS CHEESE AND ROASTED BEETROOT SALAD**

WITH FIGS, OLIVES, AND PUMPKIN SEEDS, IN OUR HONEY AND FIG DRESSING.

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#### **CHICKEN MILANESE**

WITH CHIPS, TRUFFLE SAUCE & SALAD