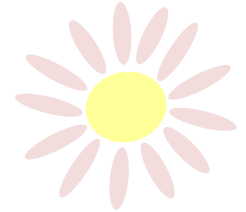


Easter Menu



STARTERS

Zuppa di pomodoro e peperone (v)
Homemade tomato & roasted red pepper soup

Antipasti
Italian Meats ~ Olive Oil ~ Olives ~ Pickles

Crostini di Pate di Campagna
Pâté ~ Toast ~ Garnish



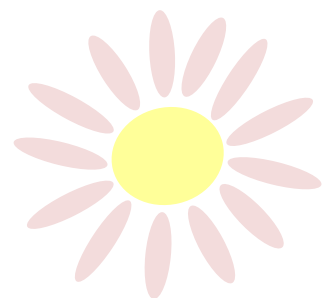
Marinated Olives (v)
Bread ~ Olive Oil ~ Balsamic Vinegar

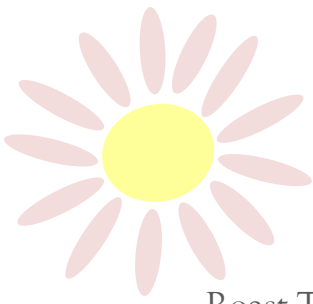


Antipasto ai Gamberetti
Prawns ~ Marie-Rose Sauce ~ Green leaves

Bruschetta (v)
Garlic butter ~ Tomato ~ Basil

Pesciolino
Whitebait ~ Salad ~ Lemon ~ Garlic mayonnaise





MAIN COURSE

Roast Topside of Beef *with Yorkshire pudding and horseradish sauce*

Roast Turkey *with sausagemeat stuffing, chipolata and cranberry sauce*

Roast Pork *with sausagemeat stuffing and apple sauce*

All served with a choice of seasonal vegetables, roast and new potatoes

Carnavora

Pasta ~ Chicken ~ Bacon ~ Mushrooms ~ Garlic ~ Cream

Arrabiata (v)

Pasta ~ Peppers ~ Tomato sauce ~ Garlic ~ Chilli

Amatriciana

Pasta ~ Ham ~ Peppers ~ Tomato sauce ~ Garlic ~ Chilli

Canneloni agli spinach (v)

Spinach ~ Ricotta ~ Tomato sauce ~ Mozzarella ~ Salad

Pan-fried sea bass

Two sea bass fillets ~ Lemon & dill butter

SWEETS

Selection of Italian ice-cream

Tiramisu

White chocolate profiteroles

Cheesecake

Chocolate fudge cake

Sticky toffee pudding

