

# 3 Course Meal £39.95

## To Start...

### *Ravioli con Pesto ai Gamberetti*

Homemade Ravioli parcels with a filling of Prawn Pesto, served with crispy Courgettes and ground Pistacchios.

### *Fagottini di Filetto (GF)*

Thinly sliced British fillet of beef rolled and filled with goats cheese, rocket and Apricot reduction.

### *Tortino di verdure (V)(GF)*

Medley of roasted vegetables served on a carrot veloute.

### *Medaglioni di Salmone (GF)*

Cream cheese with Chives wrapped in Smoked Salmon.

### *Rose di Crudo e Bresaola*

Parma ham and Bresaola Roses served on homemade Crostino bread. infused with herb Butter

## For Main...

### *Risotto con Prosecco e Zucca (V)(GF)*

Risotto rice cooked with Prosecco wine and Pumpkin.

### *Pollo Farcito (GF)*

Local Chicken Fillet filled with Dolcelatte cheese and Spinach, wrapped in bacon served with a Dolcelate sauce and Seasoned Parsnip Chips.

### *Filetto di Rombo (GF)*

Fresh Fillet of Brill in Lobster sauce, served with Samphire and potato duchess.

### *Anatra all'Arancia (GF)*

Duck breast with Cranberry, Gran Marnier & Port sauce served on a bed of Garlic butter Spinach.

### *Filetto al Barolo (GF)*

British Fillet of Beef Medallions served with mushrooms, sauce of Barolo wine and Djon mustard served with Potato Duchess

### *Additional Garlic Breads £4.50*

Choose between: Tomato, Tomato and Chilli or Mozzarella Cheese

Choose from our selection of delicious homemade desserts

Double Date?

Complimentary BOTTLE of Prosecco if you book a table of four on Valentines Night.

Quote "prosecco offer" when booking