

Function Menu B

Grissini & Tapenade for the table.

Starters

Caprese Salad: Fresh Tomato, Mozzarella, Basil, Extra Virgin Olive Oil
Pan Fried Sardines with Mediterranean Sauce
Pan Fried King Prawns: White Wine, Garlic, Chilli & Herb Sauce, Toasted Bread
Burrata, Buffalo Tomatoes, Balsamic.

Mains

Linguine Pescatore: Linguine Pasta, Mixed Seafood, Wine, Garlic, Parsley
Medallions of Pork Peperonata, Mixed Peppers & White Wine Sauce
Pan-fried Fillets of Seabass, Mediterranean Dressing
Prosecco and Truffle Risotto

Desserts

Tiramisu

Cheese & Biscuits

Vanilla Panna Cotta

Tea Or Coffee £3.00 pp.

Our event menus are designed for larger groups and balance a range of dishes to suit all tastes, whilst also allowing speed of service from the kitchen to ensure everyone is served in a timely manner.

£53 per person includes room hire and VAT. Service optional. Menu choices are required 7 days prior. Deposit £10pp, final balance with the menu choices.