

# Party menu (For tables of 8 and more)

2 course £22    3 course £28

## Starters

### **V** Trio fungi

Oyster, button and chestnut mushrooms in a rich creamy gorgonzola sauce, served on a garlic and herb crouton

### Lamb kofta

Minced lamb rolled in fresh herbs and mint cooked on our char grill, served with fresh tzatziki and rocket

### Calamari fritti

Lightly dusted squid rings, deep fried seasoned with cracked black pepper, alioli and lemon

### **GF** Sweet potato tortilla

**V** Our variation on the classic spanish omelette with sauteed sweet potato onion, provalone cheese and spinach bound together with eggs

### **GF** King prawn pil pil

Whole king prawns pan fried with fresh chilli, paprika and garlic, finished with white wine and fresh parsley

### **GF** Greek salad

**V** Mixed salad leaves, tomato, cucumber, onion, marinated olives and feta cheese

## Tapas for the table

For your first course your whole table can replace your starters with 'tapas for the table' which is a selection of mixed tapas, rustic breads, dipping oils and marinated olives, served across the table for all to share

## Side orders (Not included in set menu price)

Marinated olives	£3.95	Moroccan cous cous	£3.95
Marinated olives & Feta	£3.95	Garlic & paprika potatoes	£3.95
Roasted mediterranean veg	£3.95	Warm rustic bread	£1.95
Saffron infused rice	£3.95	Bread, olive oil & aged balsamic	£3.95
Skin on chips	£2.95	Side salad	£3.95
Sweet potato fries	£3.95	Leaf salad	£2.95

# Main Course

## Gnocchi con bleu

Mini italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach and smoked pancetta in a creamy gorgonzola sauce

**V** Vegetarian option available

## Linguine Marinera

Linguine pasta with mussels, tiger prawns, squid and baby spinach in a cream and white wine sauce finished with a touch of pernod

## Linguine pesto

Linguine pasta with fresh basil pesto, chicken, and sun dried tomatoes, finished with parmesan shavings and pine nuts

**GF** Gluten free option available

**V** Vegetarian option available with mushrooms

## Rigatoni tuscana

Rigatoni pasta in a tuscan sausage and pork ragu, with pancetta, chorizo and green peas, finished with creamy mascarpone

**GF** Gluten free option available

## Risotto de rossi

Arborio rice with sauteed mushrooms, pancetta, butter nut squash and green peas, finished with white wine and aged parmesan

**V** Vegetarian option available

## Pollo valenciana

Chicken breast, red peppers and chorizo sausage slow cooked in a paprika cream sauce, served with saffron infused rice

## Moroccan lamb kebabs

Char grilled lamb marinated in morrocan spices and greek yogurt with red peppers and courgette with moroccan cous cous and mixed salad

**GF** Gluten free option available with saffron rice

## GF Seabass

A pan fried sea bass fillet on a bed of saffron, oyster mushrooms, baby spinach, pancetta and roast pepper risotto

## Paella (for 2 people)

A spanish classic dish of saffron infused rice, with king prawns, chicken, chorizo, mussels, squid, tiger prawns, red peppers and green peas

**V** Vegetarian option available for 1 person

## GF 10 oz fillet of beef (£10 surcharge)

28 day air dried centre cut fillet steak, char grilled to your liking, served with garlic and paprika potatoes and greek salad

## Steak sauce £3.95

Peppercorn, Chimmichurri, Gorgonzola  
Garlic and herb butter, Chorizo & Paprika Cream

# Desserts

## **V** White chocolate and pistachio torte

White chocolate mousse on a soft sponge base, topped with toasted pistachios finished with raspberry coulis

## **GF** Panna cotta

Vanilla infused panna cotta, with honey, blueberries and almond brittle

## **V** Limoncello Tiramisu

Layers of savoiardi biscuits, vanilla mascarpone, limoncello infused cream, with biscotti crumble

## **V** Chocolate and hazelnut tart

A pastry case filled with dark chocolate and hazelnut ganache, served with hazelnut brittle and hazelnut ice cream