



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

~O~

ANTIPASTI BOARD

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

BREAD

~O~

BURRATA

WITH CHERRY TOMATOES, BASIL, AND A GARLIC OLIVE

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TOMATO, OLIVE & BASIL BRUSCHETTA

(VEGAN)

With a Balsamic Dressing

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.

~O~

CHICKEN MILANESE

WITH CHIPS, TRUFFLE SAUCE & SALAD

Now We Do Celebration Cake

We Do Homemade Tiramisu Cake With Personalized
Message And Name For £55.00
(Please keep the message short)