



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

-O-

AUBERGINE PARMIGIANA
(VEGAN)

DESSERTS

TRADITIONAL TIRAMISU – WITH A PISTACHIO
CREAM

-O-

RUM BABA – SERVED WITH OUR
HOMEMADE GELATO

-O-

PISTACHIO AND ALMOND TART – SERVED WITH
OUR HOMEMADE GELATO

-O-

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

-O-

KING PRAWN AND CRAB PARPADELLE
IN A ROASTED GARLIC VERMOUTH SAUCE.

-O-

8 OZ KENTISH FILLET STEAK
WITH HOMEMADE STYLE CHIPS WITH SALAD
AND A BLACK PEPPERCORN SAUCE.

(£12 SUPPLEMENT)

-O-

ARTISAN PEA AND SHALLOT VEGAN RAVIOLI
TOSSED IN OUR VEGAN SAGE BUTTER SAUCE.

-O-

**GOATS CHEESE AND ROASTED
BEETROOT SALAD**
WITH FIGS, OLIVES, AND PUMPKIN SEEDS, IN
OUR HONEY AND FIG DRESSING.