

ITALIAN NIGHT

3 consecutive nights of Italian cuisine from the 20th to the 22nd November from 7pm

On arrival a glass of bubbly Bellin

NIBBLES

Antipasti pane all'aglio pomodoro formaggio
(fingers of Garlic Bread with Tomato and Cheese)

STARTERS

Tortellini Panna **GFA**
(fresh pasta filled with spinach and ricotta in a ham and cream sauce, petit pois and Grana Padano cheese)

or

Penne Pollo e Gamberetti
(penne pasta in a creamy sauce with chicken, baby prawns and parsley)

Penne Salmone **V**
(penne with smoked salmon, prawns and peas with tomato and cream)

or

Pappardelle all'Anatra **V**
ong ribbon egg pasta with slow cooked duck ragú

MAINS

Vitello cotoletta, puree di patate con olio d'oliva
(braized Rose veal chops, mushroom sauce, greens and olive oil mash)

or

Tournedo Rossini
(Kilhallon fillet steak, crouton based topped with paté and Madeira wine sauce)

PUDDINGS

Tiramisu
Coulis & fruit

or

Vanilla panna cotta **GF**
Coulis & fruit

£49pp