

CORPORATE MENU B

Starters

Seared Black Pearl scallops, smoked pancetta,
black pudding, salmon caviar, vin blanc sauce

Selection of Italian cured meats, artichoke, pickles
sun dried tomatoes, baby mozzarella, crostini bread

Gratin of grilled goat's cheese log, toasted pine nuts,
wild rocket, beetroot carpaccio, balsamic reduction

Mains

Grilled Monkfish tail with roasted courgettes,
broad beans, purée of petit pois, shellfish sauce

Farm assured sirloin of beef, Gorgonzola cheese,
chunky chips, Barolo wine & rosemary reduction

Tortelloni pasta parcel with Gorgonzola & walnuts,
served with fresh spinach, quatro formaggi sauce

Desserts

Trio of vanilla & raspberry pannacotta,
apricot sorbet, strawberry cheesecake

Selection of Italian cheeses, quince jelly,
celery sticks, grapes and savoury biscuits

Chocolate fondant with griottine cherries,
hazelnut ice cream and fresh strawberries

£45.00 PER PERSON