

CORPORATE MENU A

Starters

Bruschetta of plum tomatoes, red onion, basil,
Extra Virgin olive oil, topped with Grana Padano

Prawn crevettes deep fried in a tempura batter,
mango & pomegranate salad, sweet chilli, lime

Parma ham, Buffalo mozzarella, sun dried tomatoes,
grilled asparagus spears served with focaccia bread

Mains

Arborio rice risotto, asparagus spears, petit pois,
baby leaf spinach leaves, saffron, white wine

Fillets of sea bass, prawn crevette, wilted spinach,
ravioloni parcel filled with Devon crab, lobster bisque

Corn fed chicken breast, sautéed new potatoes, truffle oil,
tarragon, oyster & shitake mushrooms, white wine cream

Desserts

Homemade classic Italian tiramisu
with coffee and amaretto liqueur

Homemade lemon & lime tart, physalis fruit,
served with fresh raspberries, lemon sorbet

Homemade mango & passion fruit cheesecake,
served with fresh berries, vanilla whipped cream

£35.00 PER PERSON