

PARTY SET MENU B - £60PP  
Available for parties of 25 or more

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ANTIPASTI

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BURRATA, BASIL AND BEEF TOMATO SALAD, TOPPED WITH BALSAMIC AND OLIVE OIL

DOLCELATTE ARANCINI WITH A HOMEMADE TRUFFLE MAYONNAISE

SELECTION OF ITALIAN COLD MEATS WITH A SWEET FRUIT CHUTNEY AND ITALIAN SALAD

CURED SALMON TARTARE SERVED WITH MELBA TOAST AND A DILL YOGHURT DRESSING

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PIATTI PRINCIPALI

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*VITELLO MILANESE*

BREADED VEAL ESCALOPE, SERVED WITH SPAGHETTI ARRABIATA AND A ROCKET & PARMESAN SALAD

*BEEF MEDALLIONS*

SLICED FILLET STEAK, SERVED PINK, WITH DAUPHENOIS POTATOES, SAUTEED SPINACH, ITALIAN MIXED SALAD AND A CHOICE OF EITHER DIANE SAUCE OR GARLIC & TRUFFLE BUTTER

*SALMON FILO PARCEL*

OVEN BAKED SALMON FILLET WRAPPED IN FILO PASTRY WITH A LEMON AND DILL CREAM, SERVED WITH PARMENTIER POTATOES, TENDERSTEM BROCCOLI AND VEGETABLES

*STUFFED BELL PEPPER*

OVEN BAKED BELL PEPPER STUFFED WITH ZUCHINI AND TOMATO RISOTTO AND TOPPED WITH MOZZARELLA CHEESE, SERVED WITH A GREEN PESTO CREAM AND MEDITERRANEAN VEGETABLES

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DOLCE

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REGGINAS BANOFFEE PIE

TRADITIONAL ITALIAN TIRAMISU

PEACH AND PINEAPPLE MERINGUE ROULADE ROLLED IN COCONUT SHAVINGS

HOT TRIPLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

FRUITS OF THE FOREST CHEESECAKE

CHEESE & BISCUITS PLATTER (Brie, Cheddar, Smoked Applewood, Dolcelatte)

ALL PRICES INCLUSIVE OF VAT. A SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.  
DISHES CANNOT BE MODIFIED. IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW.