

## SAMPLE OF PREVIOUS ITALIAN TASTING MENU

1<sup>st</sup> & 2<sup>nd</sup> Course :

Goats Cheese & Risotto Rice Arancini Fritters –  
Plum Chutney

Caponata di Melanzane –  
Sicilian Style Aubergine & Mushroom Bake

White Fish & Spring Vegetable Minestrone

Salad of Mixed Leaves with Corndale Farm Fennel  
Salami, Parmesan Cheese & Balsamic Dressing

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Osso Bucco alla Milanese –  
Slow cooked Shank of Lamb in a White Wine  
Sauce

or

Baked Fillet of Cod with a Red Pepper Crust –  
Yellow Pepper Puree

Served with Oven Roasted Vegetables &  
Baked Polenta with Mushrooms & Tomatoes

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White Chocolate & Mascarpone Mousse Cake –  
Braemar Farm Peach Ice-cream

Vanilla Panacotta with Fresh Fruit

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Coffee or Tea

£28.50