



ITALIAN FARMHOUSE COMMUNITY NIGHT



STARTERS

CREAMY VEGETABLE SOUP
SERVED WITH TOASTED CIABATTA

GARLIC MUSHROOM
SAUTEED CHESTNUT MUSHROOMS ON TOP OF CHAR BREAD

SMOKED SALMON SALAD
SERVED WITH MIXED LEAF & DRIZZLED WITH HORSE RADISH DRESSING

SPICY MEATBALL
SERVED IN TERRACOTTA WITH A SPICY ARRABIATA SAUCE

PANZANELLA SALAD
CONSISTS OF CUCUMBER, PEPPERS, ONION, TOMATO, MIXED OLIVES, PESTO, CROUTONS & FETA CHEESE



MAINS

BRAISED BEEF BRISKET
BITE SIZE SLOW COOKED BEEF WITH ROOT VEGETABLES, SERVED WITH MASHED POTATO

ROAST PORK LOIN
SERVED WITH APPLE MASHED POTATO AND ROASTED ONION GRAVY

CHICKEN CASSEROLE
STEWED CUBES OF CHICKEN FILLET, COOKED WITH MUSHROOM, PEPPERS & OLIVES IN A RICH TOMATO SAUCE

OVEN BAKED COD FISH FILLET
SERVED WITH MELTED CHEDDAR CHEESE AND CLAMS VELOUTÉ SAUCE

MUSHROOM & GREEN PEA RISOTTO
CREAMY VEGETARIAN RISOTTO, SERVED WITH ARUGULA & SHAVED PARMESAN CHEESE

DESSERTS

APPLE & BERRIES CRUMBLE
SERVED WITH CREAM CUSTARD

PROFITEROLES
ÉCLAIR FILLED WITH SWEET CREAM & SERVED WITH CHOCOLATE SAUCE

GELATO
STRAWBERRY, CHOCOLATE & VANILLA ICE CREAM

STICKY TOFFEE PUDDING
SERVED WITH CARAMEL BUTTERSCOTCH SAUCE & VANILLA ICE CREAM



2 COURSES FOR £20 | 3 COURSES FOR £25

SELECTED DRINKS INCLUDE: 175ML GLASS OF HOUSE WINE, PINT OF S43 ALE OR A SMALL SOFT DRINK

£5 IS DONATED TO THE PARTNERSHIP