

New Years Evening Menu

2 Courses for £29.95

Starters

Soup of the Day

Served with homemade bread & butter

Tempura Batter King Prawns

Served with salad leaves, Chilli & Lime Jam.

Bruschetta

Lightly toasted home made bread, brushed with garlic oil and topped off with juicy vine tomatoes or beans, fresh basil & olive oil.

Calamari

Deep fried Calamari served with roasted garlic mayonnaise and salad.

Deep Fry Brie Cheese

Crispy Salad, Onions Marmalade, Balsamic Syrup.



Mains

Lamb Shank

Served with Mashed Potatoes & Homemade Gravy.

Homemade Lasagna

Home made Lasagna, cooked in a rich tomato sauce & topped with Parmesan Cheese.

Manzo Beef

Best beef, finely sliced & stuffed with fresh herbs, Parmesan Cheese & garlic, rolled & cooked in a rich red wine & tomato sauce, - A firm favorite here.

Tagliatelle

Served with fresh pesto, pine kernels, cherry tomatoes, rocket leaves & parmesan cheese.

Due Formaggio

Chicken breast stuffed with two fantastic cheeses, italian dolcelatte & the finest stilton, with pancetta, herbs & cooked in a rich port & wine sauce.

Spicy Linguini

Served with crispy bacon, piquant, chilli, tomato sauce & topped with Parmesan Cheese

Fillet of Sea Bass

Served with sauteed potatoes, fresh lettuce leaves and a lemon butter sauce.

Desserts - £6.95 each

Cheese Cake

Creme Brulee

Chocolate Fudge Cake

Luxury Ice Cream Selection

Vanilla, Chocolate & Strawberry

Side Orders

Olives £2.95

Garlic bread £4.00

Garlic Bread with Cheese £4.95

Garlic Bread with Tomato £4.95

Home made basket of bread £4.50

Onion Rings £3.95

Sauteed Mushrooms £3.95

Mixed Salad £4.50

HOME MADE CHIPS £4.50