

STARTER

Antipasto Misto (GF)

Selection of Italian cured meats with mozzarella & parmesan

drizzled with basil oil & caramelised vinegar

Antipasto Vegetariano (GF)(V)

Chargrilled courgettes, aubergine & roasted peppers with artichoke hearts, mozzarella, rocket, basil oil & balsamic vinegar

INTERMEDIATE COURSE

Spinach & ricotta ravioli topped with rocket, parmesan & basil oil

MAIN

<u>Pan Roasted Chicken Breast (GF)</u>□

Pan roasted chicken breast, wrapped in Parma ham, served with butter roasted fondant potato, baby vegetables & garden herb butter sauce

Melanzane (V)

Baked filled aubergine stuffed with ratatouille, seared chicory, parmesan wafer, basil oil & balsamic glaze

DESSERT

Amalfi lemon tartlet infused with limoncello finished with fresh raspberries & creme Chantilly

TEA OR COFFEE

CARRIAGES 11:30 PM