

# Party Menu

*£25.00 per person with a glass of prosecco each  
Available from 6pm - 9pm*

## TO START

Classic bruschetta, confit tomato and fresh basil (v)

Crunchy chicken goujons, mustard mayo dip

Minestrone soup, rosemary focaccia (v)

American style nachos, melted cheese, jalapenos, sour cream,  
guacamole and sweet chilli jam

Zucchini fritti (v)

## MAIN COURSES

Rigatoni, ragu alla bolognese, Parmesan

Lasagne, ragu, alla bolognese, béchamel and Parmesan

Mozzarella, tomato, fresh basil pizza

Buffalo mozzarella, heritage tomatoes, capers, red onion, croutons, fresh basil pesto (v)

35 day aged 8oz sirloin served with roasted vine tomatoes and French fries (£5.00 sup-charge)

## DESSERTS

The Chicago hot chocolate brownie, warm chocolate sauce and milk ice cream (v)

New York baked cheesecake with homemade blueberry compote (v)

Classic Tiramisu, the ultimate Italian dessert of espresso and liqueur-soaked sponge,  
cocoa and mascarpone cream\*

The box tree Eton mess a light concoction of vanilla cream and ice cream, meringue,  
strawberries and strawberry coulis (v)