



Italian supper

Friday 4th December 2015 £30 per person

A complimentary glass of Prosecco will be served at your table
Tables for this event will be limited so an early booking is advisable

To Start

Carpaccio of Church farm beef, classic dressing & parmesan & a root vegetable remoulade

Zuppa di pesce, Italian fish stew

Butternut squash and sage risotto

Wild mushroom ravioli with a truffle butter sauce

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Bellini Granita

Main course

Osso Bucco Milanese, British veal braised in tomatoes olives and red wine, served on Milanese (saffron) risotto

Pasta al forno, pomodori e mozzarella, baked pasta with slow roasted tomatoes, basil & mozzarella

Pappadelle with a roasted duck sauce

Baked cod with a Tuscan bean broth

all served with aubergine parmigiana, braised lettuce & peas

Dessert

Orange polenta cake with marmalade ice cream and clementines poached in brandy

Dark chocolate & espresso torte, with drunken pears

Marsala honey pears with gorgonzola

Torte de more, blackberry tart with mixed fruit sorbet