3 COURSE DINNER

STARTERS

Red Lentil purée with a King Scallop, Italian Speck and brown butter, served with Focaccia bread

Roasted Radicchio served with Dolcelatte, Rocket, and a sweet Balsamic and Raisin dressing (v)

MAINS

Slow Cooked Lamb Shoulder on a bed of Creamy Polenta, served with Purple Spouting Broccoli and Gremolata

Open Butternut Squash, Mascarpone and Spinach Raviolo served with a Porcini dressing and Sauteed Wild Mushrooms (v)

DESSERTS

Chocolate Panna Cotta with Caramel sauce, Crème Chantilly and Amaretti Biscuit (v available)

HOT BEVERAGES

A selection of teas and coffees

DRINKS

Aperol Spritz
Virgin Spritz
Birra Moretti Lager

RED WINE

Cortefresca Merlot
Millefioro Appassimento
Manfredi Barolo

WHITE WINE

Origini Pinot Grigio
Manfredi Gavi di Gavi