

THE BEGINNING

ANTIPASTI SHARING BOARD (FOR 2)

OLIVES, ARTICHOKE, SUN-DRIED TOMATOES & HUMMUS SERVED WITH HOMEMADE FOCACCIA AND SALAD

MEAT OPTION : ADD CHORIZO, PROSCIUTTO & SALAMI | £5

BAKED CAMEMBERT (FOR 2)

GARLIC AND THYME BAKED 'PRÉSIDENT' CAMEMBERT SERVED WITH A ROASTED FIG SALAD & HOMEMADE FOCCACCIA SERVED WITH TOASTED 'LOVINGLY ARTISAN' SOURDOUGH BLOOMER, PICCALILLI & CRUNCHY SALAD

HAM HOCK TERRINE

SERVED WITH TOASTED 'LOVINGLY ARTISAN' SOURDOUGH, PICCALLILI & SALAD

THE MIDDLE

WILD MUSHROOM RISOTTO

YELLOW CHANTERELLE, OYSTER AND SHIITAKE MUSHROOMS, CREAMY RISOTTO & CRISPY KALE

CUMBERLAND SAUSAGE SWIRL

MASHED POTATO, SILVERSKIN ONION GRAVY & SEASONAL VEGETABLES

COD FILLET

WRAPPED IN PROSCIUTTO HAM, CHEESEY LEEKS, CRISPY NEW POTATOES & SEASONAL VEGETABLES

PENNE ALL'ARRABBIATA

PENNE PASTA WITH A SPICY RICH TOMATO SAUCE SERVED WITH SLICED GARLIC BREAD & SHAVED PARMESAN

THE END

LEMON BERRY DELICE

CRUNCHY BISCUIT BASE, CREAMY LEMON FILLING TOPPED WITH WINTER BERRY COMPOTE

CHOCOLATE & CLEMENTINE TORTE

CHOCOLATE BROWNIE BASE, RICH CHOCOLATE & CLEMENTINE FILLING SERVED WITH CHANTILLY CREAM

CHOCOLATE & STRAWBERRY PROFITEROLES (FOR 2)

CREAM FILLED PROFITEROLES, CHOCOLATE SAUCE & STRAWBERRY COULIS