



# CELEBRATION MENU

## Gluten Free

CHOICE OF TWO COURSES £25pp OR THREE COURSES £30pp

Available for parties of 10 or more when all members of the party are dining from the same menu

PLEASE MAKE SURE YOU SPECIFY TO YOUR WAITER THAT YOU ARE ORDERING FROM THE GLUTEN FREE MENU

### PRIMI PIATTI

#### V MINISTRONE TOSCANO

Tuscan Style Vegetable Minestrone Soup, Gluten Free Bread

#### V INSALATA DI CAPRINO E VERDURE GRIGLiate

Grilled Goat's Cheese Salad with Courgettes, Aubergines,  
Red Peppers & Balsamic Dressing

#### PROSCIUTTO E BURRATA

Parma Ham & Soft Burrata Mozzarella, Rocket Leaves

#### COCKTAIL DI GAMBERI CLASSICO

Classic Prawn Cocktail with Marie Rose Sauce

### SECONDI PIATTI

#### GALLETTO ALLA BRACE

Grilled Marinated Boned Half Chicken with Garlic, Herbs & Light Chilli Devilled Sauce  
Served with New Potatoes

#### SALMONE ALLA GRIGLIA

Grilled Scottish Salmon Supreme, Mixed Wild Rice & Sautéed Vegetables

#### AGNELLO ALLA CACCIATORA

Marinated Roast Rump of Lamb (cooked pink), Tomato Sauce,  
Mushroom Melange, Served with Gratin Potatoes

#### STRACOTTO DI MANZO AL VINO ROSSO

Slow Cooked Angus Beef, Red Wine Sauce, Mushrooms & Shallots,  
Served with Parmesan Mash

### LA DOLCE VITA

#### CRÈME BRÛLÉE ALLA VANIGLIA DEL MADAGASCAR

Madagascan Vanilla Crème Brûlée, Raspberry & Sorrel Sorbet

#### COPPA DI GELATO BIBIS

Fresh Strawberries, Morello Cherries, Strawberry Ice Cream,  
Strawberry Sauce & Chantilly Cream

(V) VEGETARIAN | PLEASE ASK YOUR WAITER FOR HALAL OPTIONS

WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL (OCTOBER 18)

