



CHARLOTTE TILBURY MASTERCLASS

THU 15TH AUGUST 24

Welcome Drink

Choice of Limoncello Spritzer or a Mocktail

PRIMI PIATTI

TORTELLINI AL PESTO

Spinach & Ricotta Filled Pasta with Basil Pesto,
Pecorino Cheese & Toasted Pine Nuts (V) (HA)

INSALATA VIOLETTA

Goat's Cheese, Beetroot, Endive & Romaine Lettuce, Pears,
Toasted Almonds & Balsamic Olive Oil Dressing (GFA) (V) (VGA) (HA)

PROSCIUTTO E MELONE

Thinly Sliced Parma Ham and Honeydew Melon (GF)

SPIEDINO DI GAMBERI AL MANGO

Grilled Tiger Prawns Skewer, Mango & Cherry Tomato Salsa,
Basil Dressing, Sea Salt Focaccia (GFA)

SECONDI PIATTI

MANZO RUCOLA E GRANA

Roast Angus Beef (Pink) Rocket Leaves, Grana Padano Shavings,
Chimichurri Dressing (GFA)

PICCATA DI POLLO AL LIMONE

Chicken Breast in Parmesan & Parsley Breadcrumbs
Served with Garlic & Lemon Butter Sauce (HA)

~ SERVED WITH SEASONAL VEGETABLES & NEW POTATOES~

INSALATA NIZZARDA

Seared Tuna (Pink) Salad, Baby Gem Lettuce, Green Beans, Tomatoes
Free Range Egg, Lemon Olive Oil (GFA) (H)

RISOTTO ASPARAGI E MASCARPONE

Carnaroli Rice with Asparagus, Roasted
Cherry Tomato & Mascarpone Cream (GFA) (VGA) (V) (HA)

~WITH ENDIVE AND ROMANA LETTUCE SALAD, BALSAMIC DRESSING~

Choice of Tea and Coffee

HA- Halal Adaptable | V - Vegetarians | VG(A) - Vegan (Adaptable) | GFA - Gluten Free Adaptable
Please make your waiter aware if you want the dish to be adaptable.

We are unable to guarantee the absence of allergens in our menu items. Please enquire with management.