

MOTHER'S DAY LUNCH 2025

STARTERS

Parma Ham with Chilled Honeydew Melon (gf)

Bresaola with Rocket Parmesan Shavings and Truffle Oil (gf)

Mozzarella and Tomato Salad drizzled with Basil Olive Oil (gf) (v)

MAIN COURSE

Roast Sirloin of Beef

with Yorkshire Pudding and Red Wine Gravy

Breast of Chicken alla Boscaiola (gf)

Cooked in White Wine with Oregano Mushrooms and Smoked Pancetta

Involtino di Manzo (gf)

Thinly Sliced Beef rolled with Parma Ham and Pecorino Cheese cooked in Tomato

La Pergola Porchetta

Roasted Belly of Pork Stuffed with Fresh Garden Herbs

The Above Served with Roast Potatoes and Fresh Seasonal Vegetables

Aubergine Parmigiana (v) (gf)

*Layers of Aubergine and Mozzarella Baked in Tomato Sauce
Roast Potatoes and Mixed Salad*

Ravioloni Funghi (v)

*Parcels of Fresh Pasta filled with Mushrooms and Ricotta
in a Truffle Cream Sauce
Mixed Salad*

DESSERT

Lemon and Polenta Cake with Raspberry Couli (gf)

White Chocolate Panna Cotta with Berry Compote (gf)

Pistachio and White Chocolate Cheesecake with Amaretti Base

Tiramisu al Amaretto

£30.95 Fixed 3 Course Price

Too full for pudding? We can pack it up for you to enjoy later!

**MOTHER'S DAY LUNCH 2025
CHILDREN'S MENU**

STARTERS

Parma Ham with Chilled Honeydew Melon (gf)

Mozzarella and Tomato Salad drizzled with Basil Olive Oil (v) (gf)

MAIN COURSE

Roast Sirloin of Beef and Yorkshire Pudding
Roast Potatoes and Vegetables

Spinach and Ricotta Ravioli (V)
in Tomato Sauce

Chicken Goujons
with Hand Cut Chips

Penne Pasta (gfa)
with Bolognese Sauce

DESSERT

Chocolate Brownie
With Whipped Cream

Choose any 2 Flavours of Ice Cream or Sorbet
Chocolate / Vanilla / Strawberry / Bubblegum
Lemon / Raspberry

£15.00 Fixed 3 Course Price

