Mother's Day Lunch

From 11.00am - 3.00pm (Last orders)

2 Courses £21.00 - 3 Courses £25.00 - Children under 12yrs - £12.50 smaller portions

Starters - Primi Piatti

Succulent King Prawns - Sautéed in sizzling garlic butter and parsley.

Delicately sliced Parma ham, with buffalo mozzarella - with cherry tomatoes & rocket leaves.

Chefs Homemade Chicken Liver Pâté.

Deep Fried Mushrooms - coated in breadcrumbs, with Garlic Mayonnaise. v

Loch Fyne's Smoked Salmon

Insalata Caprese - Mozzarella cheese with tomato and basil, Drizzled with Olive Oil. v

Chef's Homemade Minestrone Soup. v

<u>Mozzarella Milanese</u> - Mozzarella cheese lightly coated in breadcrumbs and sautéed till crispy, served with a mixed leaf salad with Parma Ham.

Main Courses- Secondi Piatti

<u>Linguini con Gamberoni</u> - with king prawns, a touch of tomato sauce, white wine, garlic and chilli.

<u>Pollo dello Chef</u>-Chicken breast Flamed in Brandy, in a sauce of mushrooms, mixed peppers, Onions, and cream.

Hake Acqua Pazza - Hake fish baked in the oven in white wine, garlic, chili, cherry tomatoes.

Scaloppine Pizzaiola – Escalopes of veal, in a Pizzaiola sauce, or Milanese in Breadcrumbs.

<u>Lasagne Carnevale</u> – Homemade oven baked lasagne with minced meat & white sauce with ricotta cheese, meatballs, peas, egg, topped with tomato sauce & mozzarella cheese.

Ravioli - Filled with Ricotta Cheese and Spinach in a light Tomato Sauce. v (further vegetarian dishes available)

<u>Fillet of Scotch Beef</u> - in a porcini mushroom sauce + £7.00

All served with a choice of Two side dishes.

Broccoli, Spinach, New potatoes, Chips, Dauphinoise Potatoes or Mixed Salad.

Dolce – Sweets

Chef's seasonal selection of sweets or Ice creams.

*Also available for children, Chicken Goujons with sweet chill or garlic mayonnaise, Spaghetti Bolognese

*Please ask for further options - also gluten free and vegetarian.

*Inc. VAT @ 20%. Service charge is not included, - For parties over x 6 - 10% will be added