# 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

#### Mozzarella Milanese

Mozzarella cheese lightly coated in breadcrumbs and sautéed till crispy, served with a mixed leaf salad with Parma Ham.

## Main Courses- Secondi Piatti

#### Linguini con Gamberoni

with king prawns, a touch of tomato sauce, white wine, garlic and chilli.

#### Pollo dello Chef

Chicken breast Flamed in Brandy, in a sauce of mushrooms, mixed peppers, Onions, and cream.

#### Orata Napoletana

Black Seabream, pan fried with tomatoes, shallots, and Italian sweet vinegar.

#### Lasagne Carnevale

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)\*

### Fillet of Scotch Beef

in a porcini mushroom sauce, or plain. + £7.00

All served with a choice of two side dishes. Broccoli, New potatoes, Chips, or Mixed Salad.

 $\underline{\textit{Dolce} - \textit{Sweets}}$  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