

Mother's Day Lunch
£30.00

Zuppa di Porro e Patate (V)

leek and potato soup with guernsey cream

Salame Milanese con Peperoni Sottaceto (GF)

sliced salami Milano served with pickled roasted peppers

Gravlax di Salmone con Avocado (GF)

salmon gravlax marinated in dill, oil & lemon

& served with half avocado

Penne Ghiottona (GFA)

pasta tubes tossed in a Bolognese, cream & peas sauce

Gamberi Farfalla Impanati

breaded butterfly prawns, deep fried

& served with tomato & sweet chilli sauce

Costolette di Agnello (GF)

grilled lamb chops with olive oil & balsamic vinegar,

served with parmentier potatoes & vegetables

Bistecca Barolo

grilled sirloin steak topped with a brandy, red wine cream sauce,

served with parmentier potatoes & vegetables

Pollo Saltimbocca

corn fed chicken breast, pan fried with parma ham, sage, white wine,

served with parmentier potatoes & vegetables

Branzino con Salsa all Arancia (GF)

pan fried bass coated in an orange and cream sauce,

served with parmentier potatoes & vegetables

Lasagne Bolognese

layers of pasta sheets & bolognese, gratinated & served with chips

Risotto con Pomodoro Seca e Rucula (V)

Risotto of sun blushed tomato, rocket leaves, garlic butter,

white wine & cream sauce

Budino al Caramello Appiccicoso

sticky toffee pudding served with guernsey vanilla ice cream

Tiramisu

the classic pick me up

Cheesecake al Bailey

baileys cheesecake served with a mango coulis

Sorbetto al Fruto di Bosco (V) (GF)

mixed berry sorbet

Guernsey Smoked Cheddar & French Brie

served with rocquette cider chutney & biscuits

