

Rossini

3 course Party Menu £19.90 per head

Starters

Prosciutto crudo con melone

Sweet juicy melon with slices of Parma ham

Cozze Rossini

Fresh Mussels cooked with tomato, and a touch of chilli

Caprino con le mele

A chunky slice of creamy toasted goats cheese topped with caramelised apple

Salmone Affumicato

Slices of smoked Scottish Salmon, on a bed of rocket leaves with baby prawns, drizzled in an olive oil and garlic dressing and served with a wedge of lemon

Funghi al aglio (V)

Button mushrooms sauteed in chefs special garlic butter served with toasted bread in a parmesan cheese basket

Main Course

Filetto Barolo (£3.00 extra)

Fresh Beef fillet steak chargrilled to your liking and smothered in a rich Barolo wine sauce

Pollo Veneziana

Tender breast of chicken in a delicious sauce with petit pois a splash of wine and a touch of cream and Italian herbs

Controfilletto Pepe Verde (£1.50 extra)

A succulent sirloin steak chargrilled to your liking in a peppercorn sauce

Tortelloni (V)

Tortelloni pasta parcels with spinach and ricotta in a tasty tomato sauce

Rotolino di Spigola

Fillets of sea bass wrapped in prosciutto ham and rolled around asparagus spears all drizzled in a cherry tomato and lobster bisque

All Meat and fish main courses are served with a side order of vegetables

Desserts

Choose from Profiteroles, Chocolate Cheesecake, Lemon cheesecake, Tiramisu or a selection of ice cream