



Platters

Mediterranean vegetarian platter (£22.50)

Grilled aubergine, sun blushed tomatoes, stuffed vine leaves, artichoke hearts, bocconcinni & fresh basil

Piatella di carne (£29.95)

A selection of cured meats, Slices of Parma ham, Milano salami, ventrecinna sausage, & mortadella

Dressed salmon £35.00

Seasoned side of salmon, oven cooked and then dressed with lemon and cucumber

Lemon and herb Salmon £35.00

Side of salmon dressed with our own lemon and herb dressing, finish with a herb and breadcrumb crust

Individual Tarts and Savouries

Quiche Lorraine £2.95

(Smoked ham, gruyere and egg)

Wild Mushroom quiche £2.95

(Soaked porcini mushrooms gruyere and egg)

Goat's cheese tarte £2.50

(Chevre goats cheese sundried tomato and egg in filo pastry)

Prosciutto tarte £2.50

(Parma ham shell filled with roasted vegetables goats cheese and egg)

Spinach & feta filo quiche £2.50

(Filo shell filled with egg, spinach and feta cheese)

Tart Provençale £2.50

Pastry base filled with roasted Tomato, Dijon mustard & emmenthal

Whole Spanakopita £27.95

Layers of Filo pastry filled with spinach, feta cheese & ricotta