



## 2018 Event Night Menu 3 Courses

### To Start

---

**A Choice of**

**Leek & potato soup VG**

**Pork belly, chorizo & tomato puree with pressed pear G**

**Aubergine slices layered with tomato sauce & mozzarella V**

### For Main

---

**A Choice of**

**Fillet of chicken breast wrapped in Parma ham G**

Served with honey roasted Chantilly carrots, purple sprouting broccoli, dauphinoise potatoes & cream pesto sauce

**Salmon fillet with Mediterranean vegetables G**

Served with dauphinoise potatoes, garlic & lemon butter sauce

**Vegetarian Wellington V**

Portobello mushroom, leek, stilton cheese with chive & butter sauce

### To Finish

---

**A Choice of**

**Cappuccino Pannacotta**

**Homemade crunchie & malteaser cheesecake**

**Apple & rhubarb crumble G**

### + Coffee

IF YOU ARE ALLERGIC TO ANY INGREDIENTS PLEASE INFORM A MEMBER OF STAFF WHEN BOOKING.

All prices inclusive of VAT at normal rate.

V Suitable for Vegetarians. G Available for Gluten FREE. Please ask for this option.

### IMPORTANT BOOKING INFORMATION

We require a £10 non-refundable deposit per person to confirm your booking, no bookings are secure until deposits are received. We also require pre-ordered menus 1 week prior to the event. Any monies paid at any time will not be refunded for any reason.

Terms & conditions apply. ©2018 Tre Fratelli Venue/StudioMix. All rights reserved.