

# Set Menu



**12-10 Monday - Thursday**

**2 Course £24**

**3 Course £30**

## Starters

### Chicken Kebab

(Marinated Chicken Breast, Fresh chilli, Red onion, Garlic yogurt and spices from the mediterranean served with fresh Garlic Aoli)

### Harissa King Prawns

(De-Shelled then sauteed with shallots, harissa butter & Chives)

### Chaudree De Palourdes

(Creamy white wine based soup simmered with fresh Palourde Clams, fresh parsley and warmed Baguette)

### Grilled Halloumi with Quince and Figs sauce **V**

### Spinach & Ricotta Ravioli with Romesco sauce and Pine nut topping **V**

## Mains

### Creamy Tuscan Chicken Rigatoni

(Tuscan spiced chicken pieces tossed in a spinach and creamy tomato garlic sauce)

### Black & Blue Chicken

(Flame Charred chicken supreme, Grilled asparagus, Potato Gratin & Blue Cheese sauce)

### Grilled Swordfish Steak

(Garlic & Herb Marinated, Potato Gratin, Grilled Asparagus & Lemon Caper Dressing)

### Seafood Spaghetti

(Chunks of Squid, Clams & Prawns Cooked slowly in tomato ragu, Chilli & Wine then tossed in Spaghetti)

### Orzo Pasta Salad

(Herby orzo pasta, Sun-Dried Tomato's, Shallots, Olives, Baby leaf, White Truffle dressing & Balsamic glaze) **V**

### Wild Mushroom Rigatoni

(Sautéed Wild Mushroom, Asparagus Shards, tossed with Rigatoni in creamy garlic sauce and truffle oil) **V**

## Desserts

### White Chocolate Pyramid with Raspberry Sorbet

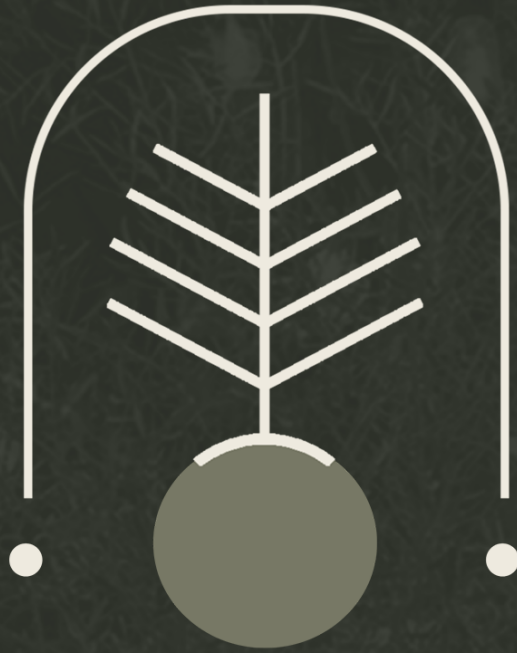
Smooth, creamy white chocolate shaped into a delicate pyramid, paired with refreshing raspberry sorbet for a perfect balance of rich and fruity.

### Biscotti stuffed mini Donuts

Light, fluffy mini donuts filled with crunchy biscotti bits, offering a delightful mix of textures with a sweet, comforting taste.

### Chocolate Delice with Vanilla Ice cream

A decadent chocolate delice with a luscious, smooth texture, served with vanilla ice cream to complete this rich, indulgent dessert.



HUNGRY  
OLIVE