



SORRENTO
VALENTINES DAY 2025 MENU
£45.00 PER PERSON

STARTER COURSE

CAPESSANTE AMORE

Pan fried Scottish Scallops on a bed of cauliflower puree, topped with curry oil and crispy panchetta (GF)

HALLOUMI LO AFFETTO

Deep fried halloumi sticks with aubergine hummous and red pepper coulis, topped with rocket leaves (V)

ASPARAGI AVVOLTI

Oven baked Asparagus spears wrapped in Italian Parmaham, topped with clarified butter and toasted walnuts (GF)

GAMBERI TEMPURA

Tempura Prawns served with homemade saffron mayo, on a bed of baby leaf salad

FORMAGGIO FRITTO

Breaded Camembert cheese served with homemade toasted bread, cranberry sauce and caramelised onions

MAIN COURSE

SALMONE TUSCANA

Oven baked Fillet of Salmon cooked in a creamy roast pepper, aubergine and courgette sauce, served with saute potatoes (GF)

ANATRA

Pan fried Breast of Duck in a red wine jus, served on a bed of mashed potatoes and green beans (GF)

RISOTTO BARBABIETOLA

Slow cooked Beetroot Risotto topped with pan fried goats cheese (V)(GF)

BISTECCA SURF N' TURF

Grilled Sirloin Steak and King Prawns in a decadent Gorgonzola cheese sauce, served with saute potatoes and green beans (GF)

AGNELLO ARROSTO

Pan fried Lamb Cutlets in a red wine and mint sauce, served with saute potatoes, mushroom and spinach (GF)

DESSERT COURSE

STRAWBERRY AND PROSECCO CHEESECAKE (V)

CHOCOLATE POT - Served with cream quenelle and fresh raspberries (GF)(V)

HOMEMADE TIRAMISU (V)

LIMONCELLO PANNA COTTA (GF)(V)

SOME OF OUR MENU ITEMS CONTAIN GLUTEN, DAIRY, FISH, AND OTHER ALLERGENS. DUE TO OUR COOKING ENVIRONMENT THERE IS A RISK THAT TRACES OF THESE MAY BE IN ANY OTHER DISH OR FOOD. WE UNDERSTAND THE DANGERS OF THIS FOR THOSE WITH SEVERE ALLERGIES SO ASK THAT YOU CONSULT WITH A MEMBER OF STAFF BEFORE PLACING YOUR ORDER

FOOD LABELS: (V) - VEGETARIAN (GF) - GLUTEN FREE UPON REQUEST

ALL OUR PRICES INCLUDE VAT AT THE CURRENT RATE