



# SORRENTO

## VALENTINES DAY 2026 MENU

£45.00 PER PERSON

### STARTER COURSE

#### CAMEMBERT E AFFETTO

Oven baked Camembert cheese with rosemary and garlic oil, served with toasted ciabatta, cranberry sauce and caramelised onion

#### PATE AMORINO

Duck Liver Pate served with rhubarb chutney and toasted brioche bread

#### FUNGHI AMORE

Pan fried wild mushrooms in an onion, garlic, butter and white wine sauce, served with toasted bread (GF)(V)

#### FRITTURA TESORO MIO

Battered deep fried calamari, king prawns and red mullet served with mixed leaves and tartar sauce

### MAIN COURSE

#### IPPOGLOSSO

Pan Seared Halibut in a caper, garlic butter, cherry tomato and white wine sauce, served with a croquette

#### ANATRA

Pan Seared Breast of Duck in Grand Marnier sauce, served with parsnip puree and topped with crispy parsnips (GF)

#### PAPARDELLE PRIMAVERA

Flat Ribbon Pasta cooked in a creamy stilton sauce, with broccoli, garlic and cherry tomatoes (V)(GF)

#### AGNELLO ARROSTO

Pan Seared Rack of Lamb in a decadent red wine sauce, served with new potatoes and spinach (GF)

### DESSERT COURSE

#### STRAWBERRY CHEESECAKE

Digestive biscuit base topped with strawberry flavoured cream cheese filling (V)

#### 3 SCOOPS OF SORBET

choice of Lemon, Passionfruit or Strawberry (GF)(V)

#### TRADITIONAL TIRAMISU

Homemade Tiramisu made from lady fingers dipped in espresso infused with Tia Maria and Baileys, mascarpone based whipped cream and topped with chocolate powder (V)

#### ETON MESS

Meringue topped with sweetened whipped cream and mixed berries (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