

Italian Themed Evening

Three course dinner for £22.50 per head

Starters

Grilled aubergine with a salsa Verdi and sun dried tomatoes

*Pan fried mozzarella wrapped in Parma ham
served with plum chutney*

Minestrone soup (V)

Main course

*Seared sea bass with a walnut, mint and feta pesto
(contains nuts)*

*Escalope of veal Saltimbocca alla Romana
(cooked with slices of prosciutto and Marsala wine)*

Italian style lamb

Tender pieces of lamb marinated and slowly cooked in herbs and spices

Vegetarian dish

Potato and cabbage bake

Desserts

Tiramisu torte

Or

Orange Pana cotta

Tea or Coffee

**Please let us know if you have any allergies or dietary requirements and we will be happy to discuss this with you.*

Gratuities are at the discretion of the Customer; any Monies will be held centrally and used to enhance the learner experience here at college. For more details please speak to member of staff