



# le tre sorelle party menu

£25 Per Person

Only available for parties of 8+

Non-refundable deposit of £10 per person is required to secure your booking

Pre order is required a minimum of a week before your booking

All-party members must choose from the same menu

VEGETARIAN VEGAN GLUTEN FREE  
(GF\*) – DISH IS AVAILABLE GLUTEN FREE ON REQUEST



## Selection of Sharing Starters:

### **Bread Basket & Olive Bowl (V) (VE)**

Mixed marinated olives

### **Antipasto (GF)**

Platter of cured Italian meats, marinated olives, sun dried tomatoes, mozzarella and pecorino cheese

### **Bruschetta Classica (V) (VE)**

Toasted bread topped with chopped tomatoes marinated in garlic, basil and extra virgin olive oil

### **Cocktail Di Gamberetti (GF)**

Peeled prawns on a bed of lettuce drizzled in maitre rose sauce with a sprinkle of paprika

### **Ali Di Pollo**

Chicken wings in a spicy tomato sauce

### **Insalata Caprese (V) (GF)**

Tomato, basil and mozzarella cheese drizzled in extra virgin olive oil

## Individual Main Courses:

### **Pollo Parmigiana**

Chicken breast coated in breadcrumbs topped with tomato sauce, mozzarella and parmesan cheese served with spaghetti in napoli sauce

### **Polpa Di Agnello (GF)**

Slow cooked lamb shank served on a bed of mash potato with seasonal vegetables

### **Manzo Alla Stroganoff (GF)**

Strips of beef pan fried with mustard, mushroom, cream, Worcestershire sauce and white wine served with risotto

### **Salmone Con Funghi E Crema (GF)**

Fresh salmon fillet cooked with mushrooms and onions in a cream sauce with a dash of white wine served with rosemary roast potatoes

### **Penne Con Verdure (V) (VE) (GF\*)**

Italian pasta cooked with mixed vegetables with a hint of tomato sauce, garlic and chilli

## Individual Desserts:

### **Tiramisu**

Homemade coffee cake

### **Panna cotta (GF)**

Homemade Italian cream dessert served with strawberries

### **Walnut Cheesecake**

Homemade cheesecake topped with walnuts and honey

### **Mango Sorbet (VE) (GF)**

Made with mango puree for a light, refreshing and dairy free dessert with a tropical taste

### **Mint Bombe (GF)**

Mint ice cream with a chocolate sauce centre coated in a hard-shell chocolate with mint pieces

