

café  
**ANTIPASTI**  
**CELEBRATION MENU**

## STARTERS

Minestrone Soup, Full of Root Vegetables,  
Cannellini Beans and Fresh Herbs,  
Served with Crusty Bread

Antipasti Plate with Mortadella, Prosciutto,  
Salami Milano, Porchetta, Grilled Vegetables,  
Roast Peppers and Olives

Spinach and Rocket Salad with Goats Cheese,  
Pine Nuts, Ciabatta Crust and Balsamic Dressing

Miniature Bruschetta Selection:  
Tomato and Mozzarella, Goats Cheese & Caramelised  
Onion, Smoked Salmon and Lemon Aioli

West Coast Mussels in White Wine,  
Cream and Onion, Served with Garlic Bread  
(£1.00 supplement)

Salt and Pepper Calamari with a Rocket  
and Caper Salad and Lemon Aioli

---

## Main Courses

8oz Rump of Lamb, Grilled Mediterranean Vegetables,  
Buttered New Potatoes, Tomato and Onion Gravy

9oz 21 Day Dry Aged Sirloin of Scottish Beef with  
Sauteed Potatoes, Green Beans, Roast Mushrooms  
and Peppercorn Sauce (£4.00 Supplement)

Chicken Breast and Chunky Mushroom with Fusilli  
Pasta in a Red Wine, Tomato and Rosemary Sauce

Sesame Encrusted Tuna Loin on Oriental Vegetables,  
Tossed with Soy Sauce and Linguine

Calzone Stuffed with Mortadella, Italian Sausage,  
Pepperoni and Mozzarella

Shellfish Cartoccio; Prawns, Queen Scallops, Clams  
and Mussels Tossed with Spaghetti in a Tomato and  
Cream Sauce, Oven Finished with Mozzarella

Aubergine and Roast Pepper Parmagiana with Penne  
Pasta, Oven Finished in Foil with Buffalo Mozzarella  
and a Parmesan Crust

Lobster Ravioli with Seared King Prawns in a Parmesan,  
White Wine & Cream Sauce, Cherry Tomatoes & Garden Peas

Italian Vegetarian Platter:  
Butternut Squash Lasagne, Breaded Bocconcini  
Mozzarella with Tomato Dip  
Gnocchi Dumplings in a Rich Pesto Cream

---

## DESSERTS

Cheesecake of the Day  
House Sticky Toffee Pudding  
House Tiramisu  
Warm Chocolate Fudge Cake