

Group Set Menu For Parties of 10 or More

2 Courses £25 3 Courses £30

Starters

(V) Zuppa Del Giorno (g)
Homemade Soup, Fresh Ciabatta

(V) Funghi Aglio (g)
Creamy Garlic Mushrooms, White Wine Cream Sauce, Garlic Ciabatta

Salt & Pepper Calamari
Roast Garlic Mayo

(V) Formaggio Di Capra (g)
Warm Goats Cheese, Heritage Roast Beetroot, Crushed Hazelnuts, Yorkshire Honey

Chargrilled Lamb Koftas (g)
Cumin, Garlic & Coriander Seasoned Lamb Koftas, Greek Salad & Homemade Tzatziki

(V) Garlic & Herb Dough Balls
Smothered in Garlic Butter

Main Courses

Pollo Crema (g)
Pan Roasted Chicken Breast, Wild Mushroom Cream Sauce, Crushed New Potatoes & Tenderstem Broccoli

Poached Salmon Niçoise (g)
Warm Salad of: Buttered Jersey Royals, Local Asparagus, Black Olives, Fire Roasted Tomatoes, Green Beans, Garden Peas, Hard Boiled Farm Egg, Lemon Crème Fraiche

Yorkshire Dales 28 Days Matured 10 oz Rib Eye Steak (g)
Simply Chargrilled, Roasted Flat Field Mushrooms, Skinny Fries
£5 Supplement

Salute Burger
Yorkshire Beef, Melted Monterey Jack Cheese, Pickles, Tomato Relish, Fries & Onion Rings

(V) Sicilian Pizza
Feta Cheese, Black Olives, Red Onion, Garlic & Fresh Basil

The Italian Job Pizza
Pepperoni, Roasted Yorkshire Ham, Mushrooms & Mozzarella

(V) Penne Capra
Creamy Goats Cheese, Pine Nuts, Spinach, Peas, Garlic & A Touch of Pesto

Rigatoni Arrabbiata
Fresh Red Chilli, Garlic, Tomato & Fiery Pepperoni

Classic Italian 'Forno' Pasta Dish, Baked Through Our Oven
Penne Al Forno
Chicken, Ham, Pepperoni, Salami, Cheddar Gratin

Desserts

Triple Chocolate & Orange Brownie
Vanilla Pod Ice Cream

Lynda's Vintage 'Teacup' Chocolate Mousse
Espresso Cream & Shortbread

Vanilla Cheesecake
Fresh Berries & Cream

Homemade Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Pod Ice cream