

2017 Event Night Menu 3 Courses

To Start

A Choice of

Pea & mint soup finished with crème fraiche VG

Smoked Haddock, potato & salmon fishcake served with cucumber & dill crème fraiche G

Pork Belly, chori zo & tomato pureé with pressed pear G

For Main

A Choice of

Maze fed Chicken breast filled with chori zo mousse, red pepper coulis, buttered new potatoes, asparagus & honey roasted Chantilly carrots G

Hake fillet, buttered new potatoes, shellfish buerre blanc, asparagus & honey roasted Chantilly carrots G

Spring vegetable risotto served with roasted pumpkin seeds & parmesan crisp VG

To Finish

A Choice of

Strawberry & vanilla cheesecake

Coffee Tiramisu

Chocolate pot, Chantilly cream & hazelnut brittle G

+ **Coffee**

**IF YOU ARE ALLERGIC TO ANY INGREDIENTS
PLEASE INFORM A MEMBER OF STAFF WHEN BOOKING.**

All prices inclusive of VAT at normal rate.

V Suitable for Vegetarians. G Available for Gluten FREE. Please ask for this option.



IMPORTANT BOOKING INFORMATION

We require a £20 non-refundable deposit per person to confirm your booking, no bookings are secure until deposits are received. We also require pre-ordered menus 1 week prior to the event. Any monies paid at any time will not be refunded for any reason.

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