

2017 Event Night Menu

To Start

A Choice of
Spiced carrot soup VG

Smoked Salmon, pickled cucumber with a horseradish & crème fraiche dressing G

Ham hock terrine, toasted crostini & fruit chutney

For Main

A Choice of
Moroccan style grilled chicken breast, charred onions,
quinoa & lentil salad with yoghurt dressing G

Pan seared sea bream, Italian new potatoes,
tender stem broccoli & red onion salad with shallot & herb dressing G

Spinach & ricotta cannelloni in a béchamel & nutmeg sauce V

To Finish

A Choice of
Vanilla cheesecake with a strawberry coulis

Chocolate brownie served with vanilla ice cream

Grilled pineapple & mojito sorbet 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 £10 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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