

# 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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