

LUGANA

IRISH NIGHT

THURSDAY 26TH OCTOBER

ENTERTAINMENT PROVIDED BY BAND BEGGARS

£45.00 PP + 10% SERVICE - DEPOSIT £20.00 PP

STARTER - CHOICE OF

IBERICO SPARE RIBS

Chef Andrea special.

PORTOBELLO MUSHROOM

Topped with fresh spinach, tomino goat cheese & honey balsamic vinegar on a bed of cream of roasted cherry tomatoes.

FISH PLATTER

Smoked salmon, tuna, sword fish, cray fish & paté of salted cod.

All starters served with a glass of Prosecco.

MAIN COURSE - CHOICE OF

IRISH PRIME HERITAGE SIRLOIN

Grilled or in a stilton & port sauce with sauté potatoes & vegetables.

Served with a glass of Valpolicella Ripasso.

BLACK SEA BREAM

Roasted garlic, rosemary & cherry tomatoes with new potatoes & French beans.

Served with a glass of Lugana.

HOMEMADE TAGLIATELLE GENOVESE

With potatoes & homemade pesto.

Served with a glass of Lugana.

DESSERT

DUO OF BAILEYS CHEESE CAKE & BANOFFEE PIE

or

CASSATA SICILIANA ICE CREAM

Served with a glass of Recioto Della Valpolicella.

COFFEE TO FINISH