

First Plate

Grilled King Prawns with a Herb Garlic Butter and Béarnaise Sauce

Parfait of Foie Gras in a Truffle Jelly with Toasted Brioche

San Danielle Prosciutto Ham with Melon

Quail Eggs Hollandaise (V)

Softly boiled quail eggs on mushroom duxelle

Napolitano Style Fish Soup

A selection of fish and seafood in a tomato and garlic flavoured fish stock with saffron and garlic mayonnaise

Gnocchi al Porcini and Artichoke (V)

Italian potato dumplings with porcini mushrooms and artichoke

Second plate

Lasagne of Roasted Mediterranean Vegetables with Pesto (V)

Spaghetti of Lobster Americano

Roast breast of Gressingham Duck with Marco Polo glaze

Grilled Calves Liver with Pancetta and Olive Oil Mash

Porcini and Madeira roasting juices

Escalope of Salmon with Herbs and Tomato Vinaigrette

Grilled Medallions of Beef Fillet with Rocket, Pecorino Cheese, Basil and Fondant Potatoes

Balsamic Olive Oil

Desserts

Sicilian Lemon Tart

Poached Peach in Prosecco

Served with raspberry cream and prosecco syrup

Chocolate Truffle Cake

Marco's Nonna's Zabaglione MPW

Light creamy Italian custard made with Marsala wine, served with griottine cherries in kirsch

Tiramisu MPW

Marco's version of this classic Italian dessert

Selezione di Formaggi

Plated selection of British and Italian cheeses with homemade biscuits and breads

Coffee and Chocolates

**"We live in a world of refinement not in a world of invention.
That's the way I see it. People who claim to have
invented a great dish are only fooling themselves.
Someone has always done it before. "** Marco Pierre White