

New Year's Eve 2018

2 COURSES £24.95 | 3 COURSE £29.95

ZUPPA (V)

Roasted red pepper soup served with homemade focaccia bread

FORMAGGIO DI CAPROA CON SANGUINACCIO

Buttered black pudding & grilled goats cheese served on a bed of salad leaves with red onion chutney

POLPETTE DELLA NONNA

Traditional homemade beef meatballs in a Napoli sauce, parmesan and basil with toasted bread

PATE DI FEGATO DI ANATRA

Duck liver pate with toasted homemade bread topped with red onion marmalade

GAMBERONI TEMPURE

Tempura king prawn served with sweet chilli Aioli

AL FORNO FAVOURITES (Sharing for only 2 people)

Chicken goujons, potato skins, bruschetta, garlic mushrooms & homemade bread.

FUNGHI ALL'AGLIO (V)

Button mushrooms cooked in a white wine & garlic sauce served with toasted homemade bread

FILETTO DI MAIALE (GF)

Pork tenderloin medallions, roast potatoes, honey roast carrots, apple & pork stuffing and a red wine jus

BISTECCA AL MANZO cooked medium (Supplement £3)

Char grilled 10oz ribeye of Local beef with tomatoes, baked field mushrooms, chips and salad

SPIGOLA CON GAMBERONI

(Supplement £3)

Pan fried fillet of sea bass with sautéed King prawns, chilli & lemon sauce & new potatoes

RISOTTO DELL'ORTOLANO (V)

Risotto rice cooked in a light creamy sauce with asparagus, peas and zucchini with crumbled goats cheese

POLLO NAPOLI

Chicken breast stuffed with garlic, mozzarella & herbs wrapped in Parma ham with roasted veg & a rich Napoli sauce

SPAGHETTI PESCATORA

Spaghetti pasta with fresh seafood cooked in a rich tomato, garlic & white wine sauce with coriander

POLLO CAJUN

Chicken breast with sun blushed tomatoes, slow roasted peppers in a light Cajun sauce with herb roast potatoes

MERINGA AL LIMONE

Homemade lemon meringue pie with vanilla bean ice-cream

DI MELE E MORA

Apple & blackberry crumble with homemade custard

MOUSSE AL CIOCCOLATO

Two toned chocolate mousse

TORTA AL CIOCCOLATO

Warm chocolate fudge cake with vanilla bean ice-cream

TORTA DI MELASSA

Al Fornos' special homemade treacle tart with homemade toffee sauce