

PRIMA DONNAS

ANNIVERSARY LUNCH MENU

19th – 24th November 2018

2 course 18 including 2 glasses (125ml) of Wine

3 course 21 including 2 glasses (125ml) of Wine

Plus a Discretionary 10% service charge

LIVE MUSIC EVERY LUNCHTIME

STARTERS

Lobster & Salt Cod Cake, Sweetcorn & Basil Sauce with Crispy Leeks
Buffalo Mozzarella with Fennel, Toasted Almond Salsa and Lemon & Mint Dressing
Black Risotto with Sauted Squid

MAIN COURSES

Fillet of Beef Wellington with Wild Mushroom Duxelle & Madeira Sauce
Monkfish wrapped in Parma Ham with Cockles & Saffron Sauce, Butternut Squash Puree
Duck Magret with Red Onion Szechuan Pepper & Dried Apricot Compote

DESSERTS

Duo of Mini Raspberry & Chocolate Crème Brulee
Fine Apple Tart with Peanut Butter Ice Cream (N)
Pumpkin and Pecan Nut Cheesecake (N)

ALTERNATIVELY, OUR A LA CARTE MENU IS ALSO AVAILABLE

Our Prices Are Fully Inclusive of VAT

All weights approximate uncooked. All our dishes are prepared in our kitchen where nuts, flour, etc. are commonly used, so we cannot guarantee our dishes will be free of traces of these products