

# MONTGOLFIER DINNER - 24 NOVEMBER 2018

## PRIMI

- A** **BRUSHETTA CLASSICA**  
Italian bread from Puglia topped with fresh Italian tomatoes,  
basil, garlic and olive oil
- B** **GUY'S FAMOUS MUSHROOMS**  
Stuffed & served sizzling
- C** **HOUSE PATE**  
Made with ale and served with warm toast
- D** **HOME-MADE FISHCAKE**  
Served with a piquant tomato sauce
- E** **CROCK OF MINESTRONE SOUP**  
Homemade, served with Parmesan
- F** **POLLO AGRODOLCE**  
Chicken thighs in a sweet & sour sauce

## SECONDI

- G** **GUY'S CHICKEN ALLA CRÈME**  
Cooked with fresh cream, mushrooms, onions & tarragon served with rice
- H** **MRS ALTHAM'S RIB EYE STEAK**  
Cooked to your liking & served with fries
- I** **PLAICE FILLET**  
Cooked in a creamy prosecco & prawn sauce
- J** **MURPHY'S PIE**  
Prime steak & kidney cooked in Murphy's Irish Stout  
An Oyster Festival special
- K** **LASAGNE AL FORNO**  
"Tradizionale" layers of egg pasta, with tomato, ground beef and béchamel,  
served bubbling hot
- L** **TORTELLINI DE MAGRO ALLA PRIMAVERA**  
Filled with ricotta cheese, spinach,  
served in a tomato & cream sauce

## DOLCI

- M** **ITALIAN TIRAMISU**
- N** **HOT CHOCOLATE FUDGE CAKE**
- O** **WALLING'S OF COCKERHAM ICE CREAM**