

SAN LORENZO

BAR • RESTAURANT • TERRACE

FESTIVE PARTY MENU

LUNCH MONDAY - FRIDAY
TWO COURSES £29.95
THREE COURSES 36.95

DINNER
THREE COURSES £44.95

Minestrone

Tuscan soup served with our rosemary scented focaccia bread (v) (vg) (gfo)

Calamari Fritti

fried squid Roman style with home-made roast garlic mayonnasie

Tuscan Pate Crostini

house pate, toasted Tuscan bread and macerated figs (gfo)

Goats Cheese & Apple Filo Parcel

balsamic apple & ginger chutney (v)

Prawn & Avocado Cocktail

gem lettuce, lemon & Marie Rose sauce (gfo) £3 supplement

Roast Turkey

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cranberry & apricot stuffing, roast potatoes, confit carrot, honey parsnips and tenderstem broccoli, sausage wrapped in pancetta and gravy (gfo)

Beef Bresato

succulent braised beef in red wine, creamy potatoes with truffle & Italian cheese with confit carrot, roast parsnip and tenderstem broccoli (gf)

Scottish Salmon

pan-roasted, herb crushed potatoes, salmon caviar and chive sauce with confit carrot, roast parsnip and tenderstem broccoli (gf)

Butternut Squash & Leek Risotto

Gran Moravia cheese (v) (gf) Vegan option available on request (vg) (gf)

Steak Diane

pan-fried sirloin steak, Madeira wine, wild mushroom cream sauce served with French fries (gf) £6 supplement

Pistachio Profiteroles

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pistachio ice cream and warm chocolate sauce (n) (v)

Tiramisu

home-made sponge soaked in coffee with mascarpone & shaved chocolate

Sticky Toffee Pudding

ginger butterscotch sauce and vanilla ice cream (v)

Vegan option available on request

Chocolate Ganache Cake

with Italian Amarena cherries (vg) (v) (n)

Coconut Panna Cotta

spiced pineapple, mango & lime sorbet (gf)

(v) denotes vegetarian dishes (vg) denotes vegan dishes and suitable for vegetarians (gf) denotes gluten free dishes

(gfo) denotes a dish that we can adapt produce gluten free, you must let us know via a pre-order
(n) denotes contains nuts (s) denotes contains sesame seeds

If you have a food allergy or intolerance, prior to placing your order, please highlight this with us and we will guide you through our menu. We cannot guarantee the total absence of allergens in our dishes.

A discretionary optional service charge of 10% will be added to the bill