

THE
SHOULDER OF MUTTON
PLAYHATCH

Alfa Romeo Dinner

Pantry Soup

Home-made Minestrone soup, served with warm rolls. *V*

Langostino Bruscetta

Shell-off King prawns sautéed in garlic butter, served hot on toasted Rosemary and Sea Salt Focaccia, with cherry tomatoes and a rich Pesto dressing.

Vegetarian Bruscetta

Char grilled courgette, red onion, peppers and cherry tomatoes, sautéed in garlic butter. Served hot on toasted Rosemary and Sea Salt Focaccia, with a mixed leaf salad, hummus and Pesto. *V*

Risotto ai Frutti di Mare

Risotto, flavoured with saffron and white wine— prawns, mussels, monkfish and squid.

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River & Orchard

Gressingham duck breast, slow cooked at 65 degrees for 12 hours, then pan-seared to finish. Complimented with a roast almond, sour cherry and 'a dash of Campari' sauce. Served with new potatoes and seasonal vegetables. *GF*

Seafood Between the Sheets

Fresh salmon, smoked haddock and prawns layered between sheets of lasagne and a light seafood velouté, finished with Cheddar cheese. Served with green salad.

The New Alternative Shoulder

Marinated pork shoulder, precision slow cooked, then pan-fried with a tomato, olive and basil sauce to finish. Sweet potato mash and seasonal vegetables on the side. *GF*

Leaves Between the Sheets

Crumbled Feta cheese, beetroot slices, pine nuts, fresh rocket and spinach leaves layered between sheets of lasagne, a rich tomato sauce and a creamy cheese sauce. Served with a dressed mixed side salad. *V*

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Desserts

Chocolate, Pistachio and Nougat Semifreddo,

Home-made Tiramisu,

Neapolitan Ice cream,

Limón cello Trifle.

£30.25 per person, £3.50 duck, £1.00 prawns.

Includes a service charge, but not coffee or tea.