



SEASONS

AN EVER CHANGING FEAST

Telephone **01748 825340**

Email **enquiries@restaurant-seasons.co.uk**

Website **www.restaurant-seasons.co.uk**

Calendar of Events

January to March

Mon Jan 4th – Sat Feb 27th

5.30pm – 9.00pm Mon to Sat

RUSTIC ITALIAN MENU

2 courses £10.00

Sunday Feb 14th

VALENTINE MENU

4 course gourmet dinner plus

coffee & fudge £29.95

Sunday March 14th

MOTHERS DAY

3 course lunch plus coffee & fudge £18.95

Wednesday March 17th

ST PATRICKS DAY

Irish specials available all day



Rustic Italian Menu

Available Mon to Sat Jan 4th
to Feb 27th • 5.30pm – 9.00pm
Two courses £10.00

STARTERS

Carpaccio di Manzo

Thinly sliced cured beef with rocket, lemon, parmesan shavings and extra virgin olive oil

Zuppa Fagioli

Tuscan vegetable & bean soup finished with parmesan and olive oil

Caprese

Italian buffalo mozzarella, vine ripened tomatoes, fresh basil leaves and extra virgin olive oil

Calamari

Lightly battered fried calamari rings, served with a garlic dip and a wedge of lemon

MAINS

Salmone con Lenticchie

Roasted fillet of salmon on puy lentils with a pepperonata sauce

Gnocchi con Funghi

Potato gnocchi with a creamy wild mushroom sauce & topped with parmesan

Pollo alla Milanese

Pan fried chicken breast in parmesan & lemon zest breadcrumbs with a cherry tomato & basil sauce

Saltimbocca di Maiale

Fillet of pork with sage and parma ham and a white wine & sage

**all served with roasted root vegetables
and garlic & rosemary baby potatoes**

The two course menu consists of starter and main course, but if you would also like a dessert there is a full selection available

