

PESCATORI

SET MENUS

Please choose ONLY ONE MENU per party from the following set menus. Let us know of specific dietary requirements.

MENU 1 £33.00_{pp}

STARTERS

Involtini di bresaola con formaggio cremoso e rucola

Mozzarella di bufala heritage tomatoes
black olive capers, & lambs lettuce

Prawn & crayfish cocktail avocado, tomatoes & Mary Rose sauce

Grilled vegetables with artichokes pesto, pinoli
parmesan crisps (V)

MAIN

Fillet of seabass wilted spinach herb sauce parsley potatoes

Grilled chicken paillard mushroom sauce, green beans, new potatoes

Roasted Scottish salmon, basil butter green beans new potatoes

Rump of lamb salsa dragoncello rosemary potatoes, verdure grigliate

Spinach & ricotta ravioloni sage, olive oil
& peas shoot, parmesan shavings (V)

DESSERTS

Ricotta & pear torte seasonal fruit compote

Passion fruit semifreddo passionfruit sauce

Torta al limone Sicilian lemon tart with vanilla ice cream

Dark chocolate mousse “delizia” raspberries sorbet & vanilla cream

Il tagliere di formaggi cheese platter with homemade
quince jelly & artisanal bread £3.50 pp supplement

MENU 2 £49.00_{pp}

STARTERS

Aragosta & gamberoni alla catalana
typical Sardinian cold lobster tail & prawn salad

Dorset crab & smoked salmon lemon dressing

MAIN

Fillet of British beef green peppercorn sauce
grilled seasonal vegetables rosemary potatoes

Poached fillet of lemon sole Cornish mussels,
prosecco & chive sauce green beans with chilli
& olive oil new potatoes

DESSERTS

Duo of Torta al limone & Dark chocolate mousse
raspberries sorbet & vanilla cream

Il tagliere di formaggi cheese platter with homemade
quince jelly & artisanal bread

Semifreddo al Pistachio seasonal fruit & berries
vanilla cream & meringue

FEAST MENU £35.00_{pp}

(min 20 people)

COLD

Salmone affumicato

Selection of cured meats with pickled vegetables

Buffalo mozzarella & heritage tomatoes salad

Mix grilled vegetables with balsamic dressing

Seafood salad with vegetable julienne, lemon & basil dressing

Bean & pod salad with crispy lettuce

HOT

Spinach & ricotta ravioli sage olive oil & peas

Straccetti of rib eye beef with salsa verde

Pesce in padella swordfish & salmon
fresh tomato sauce, green beans with chilli
& olive oil, new potatoes with rosemary

DESSERTS

Dark chocolate mousse “delizia”

Sicilian lemon tart with cream

Seasonal fruit & berries vanilla cream & meringue

ADDITIONAL REQUIREMENTS

Bread basket £1.50pp

Selection of 4 pre-dinner snacks £4.50pp

DRINKS PACKAGES_{pp}

PACCHETTO SILVER 20.00

1 x flute prosecco

1/2 bottle of Pescatori red or white wine

1x still & sparkling mineral water

PACCHETTO GOLD 30.00

1/2 bottle prosecco

1/2 bottle of Pescatori red or white wine

1x still & sparkling mineral water

PACCHETTO PLATINUM 45.00

1/2 bottle of house champagne

1/2 bottle of Pescatori red or white wine

2 x bottle Moretti beer

1 x still & sparkling mineral water

To our guests: At Pescatori, we pay great care and attention to allergies and intolerances. Please note that whilst every effort is made to ensure that allergy are up to date, variations may occur. Kindly let the staff know if you have any dietary requirements. Thank you.

All prices include VAT An additional discretionary service charge of 12.5% is added to the final invoice