

RESERVATIONS CALL – 01234 783142

PARTY MENU £22.50 per person

This Area can be Personalised to detail your Celebration/Event

For groups of 10 to 50

VesuviO, A6/Park Lane, Sharnbrook, Beds MK44 1LX

www.thesharnbrookhotel.com



NAME - _____

*Please indicate your choice of meal by marking an 'X' in the boxes below, you have a choice of one starter, one main course and one dessert dish

Starters

- Mozzarella in Carozza (V)**
Mozzarella Cheese covered in egg & breadcrumbs, deep fried & sunken in Napoletana Sauce
- Minestrone Soup (V)**
- Antipasto Misto**
Assortment of Italian Prosciutto, Salami & Coppa with pickled vegetables

- Special Garlic Mushrooms (V)**
Oven baked Garlic Mushrooms, smothered in our Napoletana sauce with a mozzarella topping
- Salmon & Prawn Royale**
- Prosciutto e Melone**
Traditional Parma Ham served with Melon, mozzarella & olives

Main Course

- Lasagna**
Layers of baked pasta with Bolognese sauce, egg & mozzarella cheese served with a mixed salad
- Ravioli ai Spinaci (V)**
Traditional fresh ravioli filled with spinach and Ricotta in a napoletana sauce with a touch of cream served with a mixed salad
- Bistecca Pizzaiola**
Sirloin steak sautéed Medium with Garlic, Spices & tomato served with mixed salad and sautéed potatoes
- Parmigiana Di Melanzane (V)**
Baked layers of aubergines, tomato sauce, Mozzarella cheese served with a mixed salad
- Pizza Margherita (V)**
Tomato & Mozzarella Cheese
- Pizza Ananasso**
Tomato, Mozzarella Cheese, Ham & Pineapple, also known as 'The Hawaiian'

- Rigatoni Paesana**
Italian Macaroni covered in our tasty Bolognese ragù recipe served with a mixed salad
- Cannelloni (V)**
Tubes of pasta stuffed with fresh spinach, ricotta & egg filling covered in our Napoletana sauce, topped with mozzarella served with a mixed salad
- Pollo alla Valdostana**
Butterflied breast of chicken topped with ham & mozzarella cheese baked in a white wine and cream sauce served with sautéed potatoes and seasonal vegetables
- Salmone al Forno**
Oven baked fillet of salmon over a bed of asparagus tips in a garlic butter & white wine served with sautéed potatoes
- Pizza Vegeteriano (V)**
Mushrooms, onions, sweetcorn & green/red peppers
- Pizza Ciro Special**
Tomato, Mozzarella Cheese, Pepperoni Sausage, Salami & Ham...the Italian Meat Feast!

Dolci followed by Tea/Coffee

- Homemade Tiramisù**
- Chef's Profiteroles** served with cream
- Fresh Fruit Salad** served with Vanilla ice cream

- Mixed Ice Cream** Strawberry, Vanilla & Chocolate
- Vanilla Cheese Cake** with Fruits of the Forest Coulis
- Lemon Sorbet**

IMPORTANT – PLEASE READ

We require a £5 per person deposit to confirm your reservation. Private Dining can be offered in The Amalfi Suite at an additional cover charge of £3 per person – subject to availability. All guests must choose from the same menu. For Groups of 50 or more, please refer to our Amalfi Suite Banquet Information. Please provide a photocopy of our Party Menu to all your guests for completion. Return all the completed photocopies to us and we will collate the entire meal. We will then redistribute the completed photocopies when you arrive to ensure everybody knows what they have ordered and ensuring you are served your meal more efficiently. Please call 01234 783142 or email info@thesharnbrookhotel.com if you have any queries.