

THE BERWICK INN

FREE HOUSE • PUB • CAFÉ • DINING

Opera Dinner

Professional opera with 4 course dinner £60ph

Starters

ROASTED VINE TOMATO SOUP
With fresh basil and toasted focaccia

BOCCONCINI, MOZZARELLA AND HERITAGE TOMATO SALAD
With a balsamic glaze & basil oil

ANTIPASTO
Parma ham, salami with mixed olives and toasted focaccia

FRITTO MISTO
Deep fried mixed fish, whitebait, calamari & gamberoni with lemon aoli

Sorbet

SICILIAN LEMON SORBET

Mains

AGNELLO BRASATO AL VINO ROSSO
Braised shank of lamb with a wholegrain mustard and honey crumb, potato gratin, vegetables and a rosemary jus

SPIGOLA IN PADELLA CON RISOTTO AL ZAFFRONI
Pan seared fillet seabass with zaffron risotto, cherry tomatoes and dressed rocket

FILETTO DI MAIALE ARROTOLATO CON PROSCIUTTO
Pork tenderloin wrapped in prosciutto, crust potatoes, seasonal vegetables and a cider jus

RISOTTO FUNGHI PORCINI
Wild mushroom risotto, edamame & garden peas, fresh tarragon, truffle oil and micro herbs

GNOCCHI
With sun dried tomatoes, fresh basil and goats cheese, basil oil and parmesan shavings

Dessert

TIRAMISU
Classic homemade Italian dessert with coffee and marscarpone

WHITE CHOCOLATE PANNA COTTA
Panna cotta with raspberry jelly and homemade biscotti
- VEGAN OPTION AVAILABLE -

PROFITEROLES
With chocolate sauce and cream chantilly

FORMAGGIO MISTO
Selection of mixed cheeses

Please let us know if you have any dietary requirements. 7:30pm sit down