



Spring/Summer

2021/22 MENU

PRE-PREPARED DINNER

Start with a cheese platter, followed by main course and a decadent dessert to finish.

*Main Course Options**

Chicken Parmigiana

served with a potato galette (GF)

Penne with Italian Meatballs

in a home-made rich tomato sauce, topped with
parmesan cheese and garden herbs
(GF option available)

Mediterranean Eggplant

filled with couscous, chickpeas, tomatoes, and fresh herbs
(V, GF option available)

Above served with fresh garden veggies
and a salad of greens

**above options are in the fridge on your arrival and
can be reheated so you can dine at your leisure.*