

Italian menu

Friday 5th July 2019

£40.00 per person

Canapes, three courses and wine all inclusive

Arrival for 7.30pm

Canapes and Prosecco
Chilli prawn arancini, basil crumb
Fig & dolcelatte crostini, balsamic onion
Herb polenta, Parma ham

Seated at 8.15pm

In our private function room

Starter

Lobster ravioli

Bisque, sea herbs

to be enjoyed with...

Arietta Della Venezie DOC

This exceptional and thirst-quenching Pinot Grigio is a refreshing tippie anytime. Its ripe fruit and savoury edge works superbly with chef's lobster ravioli.

Main

Porchetta with pistachio & apricot stuffing

Rolled, boneless pork, butternut squash & oregano purée, tenderstem broccoli, Marsala jus

to be enjoyed with...

Egot Merlot / Sangiovese

Egot the Romagna word for an earthenware mug used for drinking wine, lets you know this robust tasty wine is a great no nonsense drink made to be glugged. It is soft, round and lightly spiced and its lush cherry and herbal notes grab this pork dish full on.

Dessert

Raspberry & white chocolate tiramisu

The perfect Italian dessert!

to be enjoyed with...

Astoria Ventus Moscato

This dessert wine is made from Moscato grapes from a small island off Sicily. Astoria house crafted a perfect wine match for Italy's best dessert!

Please note:

We require a deposit of £10 per person at time of booking. Please note that all deposits are non-refundable and non-transferable. Price includes one glass of wine per person per course, additional glasses can be purchased separately.

Please book early as places are limited!

Call Alethea or Sian on **01829 782277** between 9.30am and 5.30pm Monday to Friday or email info@cobcheshire.com to check availability

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