

meshino

Entrée

Brusetta with roasted figs, proscuitto and crumbled with blue cheese

Scallops with a herb sabayon and crispy bacon and crutons with rockette

Beef carpapacio with pink pepper corns , parmesan and truffle

Sicilian pumpkin soup

Beetroot Carpapacio with goats feta, olive oil drizzel and canidied peacans

Prawn Cocktail

Mains

Chicken Involtini (G.F)

Chicken thigh marinated in roesmary and garlic , rolled in bacon

Pork Belly

Stuffed with apricot and pistacio farce

Fish of the season

Panfried Fish with a dukah crust

Beef

Roast Beef with yorkshire pudding with a shallot jus

Mushroom Rissotto

Sliced field mushroom, spring onion and truffle paste bound in a creamy rissotto finished with shaved parmesan cheese

All our mains are served with seasonal Roasted Vegetables and minted gourmet potatoes

Desserts

New York Baked cheese cake served with vanilla ice cream and an orange syrup

Crème brulee

Chocolate brownie served with after dinner mint ice cream

Meshino raspberry merignue served with berry compote and freshly whipped cream