

# 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