

Party menus

We offer 4 party menus at different prices to suit your budget. We can accommodate parties from small groups of 6 people up to 36 people (subject to table availability). The party menu prices do not include drinks or any other extras ordered on the night.

Please decide the menu that your party would like to order from (sorry, you can't mix different menus within your party), booking forms for each party member to complete are at the end of this document. When you have them all back return them to us and we can then ensure each member of your party gets exactly what they have ordered. We do not require pre payment for meals but will expect the full bill to be settled on the evening. During busy times (weekends & holidays) we may ask for a 25% deposit with bookings.

We must have all pre orders at least 1 week in advance of the booking date. If members of your party drop out we will reserve the right to charge for that persons meal if we are not notified at least 24 hours prior to the table booking time.

You are welcome to provide flowers, table decorations, balloons etc, but we do ask that no party poppers or spray string are used in Merletto.



10% discount
off all party menu
prices booked for
Tuesday,
Wednesday or
Thursdays evenings

This offer does not apply to drinks or any extras menu items purchased on the evening.

Discount offer only applies for party bookings up until the end of April 2005

PARTY MENUS

opening hours
tuesday – saturday
closed sundays and mondays

mornings
10.30 – 2.30 coffees
and drinks from the bar
meal orders taken from 12.00 – 2.00

evenings
6.00 – 10.30 bar open for drinks
meal orders taken from 6.30 – 9.00

fully licensed bar open for drinks only
air conditioned interior
sun terraces at rear

Set party menu 'B'

3 courses & coffee
£27.50 per head

Tuesday – Saturday, subject to table availability

Italian three bean & vegetable soup with croutons v
Grilled Portuguese sardines in garlic & herb butter on salad leaves
Melon fan with a sweet raspberry & mango coulis v
Deep fried goats cheese with salad & balsamic dressing

Supreme of chicken stuffed with sun blush tomato, mushroom & herb butter, wrapped in Parma ham, on a Marsala sauce
Vegetarian wild mushroom stroganoff on a bed of saffron rice v
Char grilled fillet of salmon with a creamy mushroom sauce
Braised lamb shank in a rich port & red wine gravy

Choice of home made desserts & luxury ice cream from the blackboard

Coffee

Set party menu 'A'

£22.50 per head

An alternative to the above menu is available on Tuesdays – Fridays only, subject to table availability and consists of a starter & main course only. Desserts and coffee will be available to those who want it during the evening, payable at time of order

Set party menu 'C'

3 courses & coffee
£32.50 per head

Tuesday – Saturday, subject to table availability

Grilled Portuguese sardines in garlic & herb butter on salad leaves
Melon fan with a sweet raspberry & mango coulis v
Avocado, prawn & mozzarella salad
Spicy chicken kebab with tomato & garlic sauce
Merletto mixed tapas platter

Supreme of chicken stuffed with sun blush tomato, mushroom & herb butter, wrapped in Parma ham, on a Marsala sauce
Vegetarian wild mushroom stroganoff on a bed of saffron rice v
Prime English rump steak with a brandy & mushroom sauce
Fillet of locally caught sole with white wine, cream & mushroom sauce
Succulent Tuscan duck breast, pan fried with a port & summer fruit sauce

Choice of home made desserts & luxury ice cream from the blackboard

Coffee

Set party menu 'D'

3 courses & coffee
£37.50 per head

Tuesday – Saturday, subject to table availability

Grilled Portuguese sardines in garlic & herb butter on salad leaves
Melon fan with a sweet raspberry & mango coulis v
Finest Scottish smoked salmon with scrambled egg
Spicy chicken kebab with a tomato & garlic sauce
Merletto mixed tapas platter
Moules marinières & French bread

Succulent Tuscan duck breast, pan fried with a port & summer fruit sauce
Roast fillet of pork with a rich wild mushroom sauce
Prime English fillet steak stuffed with king prawns in garlic butter
Tender escallop of veal with a white wine & mushroom sauce
Vegetarian wild mushroom stroganoff on a bed of saffron rice v
Rod caught fillet of sea bass stuffed with ricotta & herbs, wrapped in Parma ham
Supreme of chicken stuffed with sun blush tomato, mushroom & herb butter, wrapped in Parma ham, on a rich Marsala sauce

Choice of home made desserts & luxury ice cream from the blackboard

Coffee & chocolates

Party menu order form A
Please use one form per person

Name **date of booking** **Party name**

STARTERS (please tick one only)

- Italian 3 bean & roast vegetable soup v
- Melon fan with a sweet raspberry & mango coulis v
- Grilled Portuguese sardines in a garlic & herb butter on salad leaves
- Deep fried goats cheese with salad & balsamic dressing

MAIN COURSES (please tick one only)

- Supreme of chicken stuffed with sun blush tomato, mushroom & herb butter, wrapped in Parma ham, on a rich Marsala sauce
- Char grilled fillet of salmon in a creamy mushroom sauce
- Vegetarian wild mushroom stroganoff on a bed of saffron rice v
- Braised lamb shank in a rich port red wine gravy

Please can you tell us if you have any special dietary requests i.e. dairy free, gluten free etc. . .

Desserts and coffee will be available on the night at a supplementary price to be paid at the table on order

Party menu order form B
3 courses & coffee
Please use one form per person

Name **date of booking** **Party name**

STARTERS (please tick one only)

- Italian 3 bean & roast vegetable soup v
- Melon fan with a sweet raspberry & mango coulis v
- Grilled Portuguese sardines in a garlic & herb butter on salad leaves
- Deep fried goats cheese with salad & balsamic dressing

MAIN COURSES (please tick one only)

- Supreme of chicken stuffed with sun blush tomato, mushroom & herb butter, wrapped in Parma ham, on a rich Marsala sauce
- Char grilled fillet of salmon in a creamy mushroom sauce
- Vegetarian wild mushroom stroganoff on a bed of saffron rice v
- Braised lamb shank in a rich port red wine gravy

Please can you tell us if you have any special dietary requests i.e. dairy free, gluten free etc. . .

Desserts can be chosen on the night from the blackboard

Party menu order form C
3 courses & coffee
Please use one form per person

Name **date of booking** **Party name**

STARTERS (please tick one only)

- Grilled Portuguese sardines in garlic & herb butter on salad leaves
- Melon fan with a sweet raspberry & mango coulis v
- Avocado, melon & mozzarella salad
- Spicy chicken kebab with a tomato & garlic sauce
- Merletto tapas platter

MAIN COURSES (please tick one only)

- Succulent Tuscan duck breast, pan fried with a port & summer fruit sauce
- Fillet of locally caught sole with white wine, cream & mushroom sauce
- Prime English rump steak with a brandy & mushroom sauce

How would you like your steak cooked ? Rare med-rare med med-well well other . . .

- Vegetarian wild mushroom stroganoff on a bed of saffron rice v
- Supreme of chicken stuffed with sun blush tomato, mushroom & herb butter, wrapped in Parma ham, on a rich Marsala sauce

Please can you tell us if you have any special dietary requests i.e. dairy free, gluten free etc. . .

Desserts can be chosen on the night from the blackboard

Party menu order form D
3 courses & coffee
Please use one form per person

Name **date of booking** **Party name**

STARTERS (please tick one only)

- Grilled Portuguese sardines in garlic & herb butter on salad leaves
- Melon fan with a sweet raspberry & mango coulis v
- Finest Scottish smoked salmon with scrambled egg
- Spicy chicken kebab with a tomato & garlic sauce
- Merletto tapas platter
- Moules mariniers

MAIN COURSES (please tick one only)

- Succulent Tuscan duck breast, pan fried with a port & summer fruit sauce
- Roast fillet of pork with a rich wild mushroom sauce
- Prime English fillet steak stuffed with king prawns in garlic butter

How would you like your steak cooked ? Rare med-rare med med-well well other . . .

- Vegetarian wild mushroom stroganoff on a bed of saffron rice v
- Rod caught fillet of sea bass stuffed with ricotta & herbs, wrapped in Parma ham
- Supreme of chicken stuffed with sun blush tomato, mushroom & herb butter, wrapped in Parma ham, on a rich Marsala sauce
- Tender escallop of veal with a white wine & mushroom sauce

Please can you tell us if you have any special dietary requests i.e. dairy free, gluten free etc. . .

Desserts can be chosen on the night from the blackboard