

# *Arquati Bistro e Ristorante*

## *Sample Events Menu*

### *PRIMI*

#### *Zuppa pasta e fagioli (V)*

vegetable broth with pastina (small pasta), cannellini and barlotti beans

#### *Caprino a la griglia (V)*

grilled goat's cheese with seared peppers and rocket salad

#### *Conchiglia gratinato*

gratin of fresh king scallops with onions, mushrooms, fresh cream and parmesan

#### *Cornetti di salmone affumicato con gamberetti*

cornets of Scottish smoked salmon filled with prawn and potato crème fraiche

#### *Crespoline ricotta e spinacci (V)*

*baked crepes filled with ricotta and spinach with tomato sauce and cheese*

### *SECONDI*

#### *Filetto al pepe verde*

Scotch fillet grilled & served with a brandy, cream and green peppercorn sauce

#### *Spigolla alla marinara*

fillet of seabass with fresh prawns, mussels, clams, garlic butter, parsley and white wine

#### *Carossa d'agnello al rosmarino*

lean rack of lamb cutlets panfried with rosemary, white wine & fresh mint

#### *Tagliatelle ai funghi (V)*

Ribbon pasta with wild mushrooms, cherry tomatoes and fresh chilli

#### *Risotto ai carciofi (V)*

italian risotto with artichokes and broccoli, grated parmesan and a touch of fresh cream

### *DOLCI*

#### *Tiramisu*

a popular traditional Italian dessert of sponge fingers soaked in liqueur coffee with lightly whipped mascarpone and chocolate

#### *Key Lime cheesecake*

A New York style baked lime flavoured cheesecake with a delicate lime glaze

#### *Macedonia di frutta caramellata*

seasonal and tropical fruit marinated in fruit juices with caramel and liqueur served with nocciola ice cream

#### *Selection of farmhouse cheeses*

served with a selection of biscuits and crackers

### *PRICE PER PERSON*

*2 Courses £23.95 3 Courses £27.95*

**\*\*Price per person is inclusive of VAT. Service charge is not included and will be added to the final bill.\*\***

## *Dinner Events*

### *The following applies to group bookings requesting Event Menus*

*Prices include VAT and are per person for the menu stated. Main courses, with the exception of 'Tagliatelle ai funghi' and 'Risotto ai carciofi', are served with potatoes and vegetables of the day.*

*All beverages will be charged at normal list prices. A service charge of 12.5% will be added to the final bill.*

***Please note that we cannot prepare individual bills for guests and all items will be charged to one bill.***

*We will normally request deposits to confirm group bookings of 10 guests or more. Deposits are charged at £8 per confirmed guest and are non refundable, should the booking be cancelled, once confirmation has been received. **Deposits will be deducted from the final bill subject to the confirmed number of diners attending.** Amendments to numbers must be confirmed at least 48 hours before the confirmed booking time. Outside this notification period, to cover costs of ordered/prepared foodstuffs etc., Stranded in London Restaurant reserves the right to hold back one guest deposit of £8 for each absent guest.*

*Events Menus are specially prepared and offered to groups of 14 guests or more for group functions or dinner events. They are menus of two or three courses offered at a set price per guest. Group dinner events where these menus are offered are subject to pre orders, and a list of the names of each guest together with their orders will need to be submitted to the restaurant at least 72 hours prior to the booking time by the co-ordinator of the event.*