



# LANCIA BETA FORUM

## GALA DINNER

7.30pm Saturday 8<sup>th</sup> June 2013

### The Amalfi Suite

The Sharnbrook Hotel, A6/Park Lane, Sharnbrook, Beds MK44 1LX

NAME - \_\_\_\_\_

\*Please indicate your choice of meal by marking an 'X' in the boxes below, you have a choice of one starter, one main course and one dessert dish

## Prosecco or Orange Juice on Arrival *with Assorted Crostini & Hot Pizza Squares*

### Starters

- ☐ **Salmon & Prawn Salad**
- ☐ **Antipasto Misto**  
Assortment of Italian Prosciutto, Salami & Coppa  
with giardiniera pickled vegetables, mozzarella and olives
- ☐ **Funghi al Forno**  
Oven baked garlic mushrooms sunken into our napoletana tomato sauce  
& topped with mozzarella cheese

### Main Course

- ☐ **British Lamb Shank**  
Served over garlic & rosemary mashed potatoes with seasonal vegetables
- ☐ **Pollo alla Valdostana**  
Butterflied breast of chicken topped with ham & mozzarella cheese  
baked in a white wine and cream sauce served with parmentière potatoes  
and peas, green beans & carrots provinciale
- ☐ **Branzino Al Forno**  
Oven baked fillet of seabass served over roasted Mediterranean vegetables and sauté potatoes
- ☐ **Parmigiana Di Melanzane**  
Baked layers of aubergines, mozzarella & our napoletana tomato sauce  
served with roasted & herbed new potatoes & peas, green beans and carrots provinciale

### Dolci followed by Tea/Coffee & Biscotti

- ☐ **Trio Di Dolci**  
Homemade dessert taster of Vanilla Cheesecake, Tiramisù and Banoffee Pie
- ☐ **Tartufo al Limoncello**  
Fresh lemon gelato with limoncello (lemon liqueur) cream centre covered with meringue sprinkles
- ☐ **Profiterole Supreme**

### Followed by Opening of Cheese Table

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