

Yr Harbwr Cemaes Bay "Amoure" Weekend ~ 12th, 13th & 14th Feb 2010

STARTERS

- ~Homemade Minestrone Soup with Parmesan Croutons~
- ~Bruschetta Ciabatta topped with Tomato & Fresh Basil Salsa~
- ~Sautéed Mushrooms finished with Garlic & Double Cream~
- ~ Traditional Garlic Bread with Cheese~
- ~Mini Spinach & Ricotta Cannelloni's with Red Pesto Sauce~

MAINS

Chicken Breast wrapped in Smoked Bacon

*Stuffed with Olives, Sun dried Tomatoes & Figs
& served with a Balsamic & Garlic Sauce*

Roasted Vegetable & Goats Cheese Torta

Served with Roasted Rosemary & Garlic New Potatoes

Classic Tagliatelle Carbonara

Served with Bacon & Mushrooms

Chefs Special Pork Meatballs

Served with Sun Dried Tomato, Garlic Sauce & Linguine

DESSERTS

- ~Panettone Bread & Butter Pudding with Toffee Sauce~
- ~Pancakes with Mascarpone & Golden Syrup~
- ~Italian Chocolate Ice Cream~
- ~ Complimentary Condessa Limocello Liqueur (from Llanfaethlu) ~

~3 courses only £15 ~ 2 courses only £12 ~

Menu available each evening from 6pm-9pm of 12th, 13th & 14th Feb 2010. Gastro- Menu also available each evening
Gastro meals priced individually. Complimentary glass of Limo cello per person. Booking recommended Tel 01407 710273.