



alfresco
BAR & RESTAURANT

SET MENU

Three courses 35.00

Two course 28.00

PRIMI

Burrata mozzarella Tricolore salad served with a shallot, balsamic and oregano dressing (v)

Marie Rose and freshwater prawn tian with fennel and avocado served with a citrus dressing

Duo of chicken liver and duck liver parfait served with poached baby pear, pomegranate and pea shoot salad, kumquat chutney and Italian toasted bread

SECONDI

Crispy fried potato, onion and garlic rosti topped with Portobello mushroom filled with ratatouille and Applewood smoked cheddar finished with green peppercorn cream sauce (v)

Pan fried fillet of local seabream with confit fennel, crisp sea vegetables, Allumette potatoes served with a pink ginger and soya dressing

Chicken Cordon Bleu filled with honey roast ham, gruyere cheese then bread crumbed served with asparagus, dauphinoise potato and creamy wild mushroom sauce

DOLCI

Baked white chocolate cheesecake served with mixed berry compote

Selection of cheeses, Cheddar, Pecorino, Sussex Brie and Brighton Blue served with homemade chutney, celery and cheese biscuits
(supplement £3.50)

Please return your pre-orders to events@alfresco-brighton.co.uk using the order form 7 days before your booking

Please note all our dishes are fresh and cooked to order, therefore can take 30 minutes to cook. If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens

Please note a 10% service charge will be added to the bill