

*Café Medi presents Valentines Evening Dinner  
with entertainment by Paul Cantara*

*£35.00 per person*

*Starters:*

***King Prawn Butterfly***

*Breaded king prawns with a tomato and chilli relish, served on a bed of rocket salad and balsamic reduction.*

***Cured Beef Bresaola Rolls***

*Cured beef bresaola rolls wrapped around ricotta cheese topped with grilled goat's cheese and drizzled with balsamic dressing*

***Soup (v)***

*Soup of the day served with lightly toasted homemade bread*

*Mains:*

***Chicken Madeira with Parma Ham***

*Breast of chicken melted with Provolone cheese, sage and Parma ham, with Madeira wine cream sauce served with broccoli*

***Roast Sea Bass***

*Fillet of Sea Bass served with sauté potatoes and topped with tomato salsa.*

***Medallion of Beef***

*Tender fillet of beef medallion served with sauté potatoes, green beans and red wine jus.*

*Desserts:*

*Sambuca and Tia Maria Tiramisu*

*Cheesecake with raspberry coulis*

*Honey and Cinnamon Pudding*

*Vegetarian options are available upon request and pre-order of menu choice is also highly recommended.*

*This can be done via email on [info@cafemedi.co.uk](mailto:info@cafemedi.co.uk), or by telephone on 01689 821 561, or by*

*text on 07766 746 399*

*Please note a non-refundable deposit of £10.00 per person is required to secure reservation.*

*(Guests of group bookings who do not give 24 hours cancellation notice will be charged for full cost of meal)*

*Service charge of 12.5% will be added to the final bill where all prices are inclusive of vat.*

*Whilst every effort is taken to avoid cross contamination, please note that our kitchen uses nuts and nut products in some dishes. Should you have an allergy of any kind, please inform the waiting staff.*

*Happy Valentine's Day*