



THE PALMICHAEL

SET PARTY MENU 2026

3 COURSES - £47.50 PER PERSON

*This menu is designed for parties of 12 people or more.
All guests must pre-order from this menu 2 weeks beforehand.
A £10 per person deposit is required upon booking*

STARTER

Capesante Gratin GFOA + £4.50 supplement

Seared King Scallop and tiger prawn gratin served with sautéed spinach, scallop cream sauce, parmesan cheese and garlic crostini

Mozzarella Carozza V

Fried mozzarella in herb bread crumbs with warm vine tomato sauce

Arancini V

Tomato & Mozzarella arancini served with romesco sauce & parmesan

Antipasti Mista GFOA

Platter of the finest Italian cured meats including D.O.C Parma ham, salami di Napoli, Coppa di Parma, fresh Campania mozzarella, Sicilian olives, roasted Mediterranean vegetables, ciabatta bread & basil oil

Funghi GF V

Baked Portobello mushrooms, caramelised red onion marmalade and glazed Golden Cross goat's cheese

MAINS

All are served with garlic & rosemary cubetti potatoes

Filletto alla Griglia GFOA + £10 supplement

Char grilled 8oz Hereford fillet steak served with roasted portobello mushroom, baby gem caesar salad with ciabatta croutons & roasted garlic & herb butter. **Choice of Sauce: Diane, Dolcelatto, Peppercorn or Red Win Jus**

Pollo con Funghi GF

Breast of chicken with sautéed wild mushrooms, in a cream & white wine sauce served with buttered fine beans

Branzino ai Ferri GF

Pan fried fillet of seabass with pea purée, fine beans, cream & white wine sauce

Penne Con Verdura GFOA V

Penne pasta in vine tomato and mediterranean vegetable sauce, parmesan cheese and basil pesto served with garlic bread

Fettuccine Di Mare GFOA

Fettuccine pasta with fresh mussels, clams, king prawns and calamari with garlic, chilli and cream sauce with parmesan and Garlic bread

Lasagne

Home made Hereford beef lasagne, with vine tomato and Béchamel sauce, mozzarella cheese and basil pesto served with garlic bread

DESSERTS

Crème Brûlée GFOA

Homemade glazed Crème Brûlée of the day served with shortbread

Homemade Tiramisu

with Dairy Ice Cream

Warm Chocolate Brownie GFOA

with Dairy Ice Cream

An Optional Service Charge of 10% will be added to Parties of 12 or more

V - Suitable for vegetarians GF - Gluten Free GFOA - Gluten Free Option Available

Prices include 20% VAT



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PARTY ORDER FORM

Please note that a pre order is to be returned 14 days prior to booking date. The whole table must order from this menu.
Please inform us of any dietary requirements beforehand.

**A £10 deposit is required per person upon booking your table.
We regret that your booking is NOT guaranteed until this
payment is received. Deposits are not refundable.**

Booking Name/Organiser:..... Party Size.....

Occasion: Date:.....

Contact No:..... Time:.....

Email:..... Deposit
Paid

£

	GUEST NAME	STARTER	MAIN	STEAK Cooking Preference	SIDE	DESSERT	DIETARY / ALLERGY
1							
2							
3							
4							
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ADDITIONAL INFORMATION (Mobility issues, stairs, seating arrangement requests, cakes)