



Sorrento Hotel and Restaurant
Cambridge

Mother's Day 14th March 2010

Starters

Zuppa della Nonna (V)

House made thick vegetables soup

Melone con Zenzero (V)

A fan of honeydew melon drizzled with a house made ginger syrup

Pate al Porto

Duck liver pate laced with vintage Port accompanied with Melba toast

Please visit the carvery for the following

Arrosto di Manzo

Roasted sirloin of British beef with Yorkshire pudding

Arrosto di Tacchino

Roasted Norkford Turkey with sage and onion stuffing

Melanzana alla Parmigiana (V)

Layer of aubergine filled with mozzarella cheese and topped with tomato sauce and fresh basil

(Served with a selection of roasted potato with rosemary, vichy carrot, green bean and cauliflower and broccoli cheese)

Dessert Board

Tiramisu (V)

Savoiardi laced with Espresso coffee coated in a light cream, Tia Maria and mascarpone

Zuppa inglese (V)

Traditional sherry Trifle

Sbriciolata di Pasta Frolla (V)

Berry crumble with fresh cream

Torta al Cioccolato, alle Fragole, al Formaggio e ai Frutti di bosco (V)

Chocolate mousse, strawberry gateaux, lemon or winterberry cheesecake

Bigne' al Cioccolato (V)

Mountain of Profiteroles

Coffee and chocolates

(V) Vegetarian

Price £ 25.00 per person (1/2 price for children U 11)

(FOR DETAILS AND RESERVATIONS PLEASE CALL 01223 243533)