



Zilli Green

21ST MARCH – 6TH APRIL 2011

£15.00 TWO COURSE LUNCH

£25.00 THREE COURSE DINNER

~~~oOo~~~

***FLOUR TORTILLA BASKET WITH MEXICAN BEAN SALAD,
GUACAMOLE & SOUR CREAM (vo)***

***QUINOA & PISTACHIO SALAD WITH HERBS & MIXED LEAVES,
TOPPED WITH GRILLED HALLOUMI CHEESE (vo)(g)(n)***

***MIXED VEGETABLE TEMPURA WITH TAMARI DIPPING SAUCE
(v)(g)***

***DOUBLE BEETROOT & ORANGE SOUP WITH CREME FRAICHE (vo)
(g)***

~~~oOo~~~

***COURGETTE & SAFFRON RISOTTO WITH BLUE CHEESE & TRUFFLE
OIL (vo)(g)***

***MALASIAN LAKSA WITH SWEET POTATO, BEAN CURD, FRENCH
BEANS,
AUBERGINE & NOODLES (v)(g)(n)***

LEEK & MUSHROOM PIE WITH GRAVY & GREENS (v)

TAGLIATELLE WITH PORCINI MUSHROOMS & TRUFFLE (v0)

~~~oOo~~~

***TRADITIONAL ITALIAN TIRAMISU***

***SELECTION OF HOMEMADE ITALIAN ICE CREAM (vo)***

***WARM PECAN PIE WITH CREAM***

***CHOCOLATE & CHERRY LIQUEUR BROWNIE WITH CREAM OR ICE  
CREAM (vo)(n)(g)***

~~~oOo~~~

**Vo = vegan option
N= contains nuts**

**V = vegan
G = gluten free**

Menu subject to change