

THE PLUME OF TAKEAWAYS

Sunday Lunch Menu – 22nd March

STUZZICARE – *to tease, to whet the appetite*

A platter of antipasti: per person - 5

A selection of Dorset, Somerset & Italian cheeses (V, GF)

A selection of Dorset & Italian charcuterie (GF)

Antipasti olives & rosemary almonds (Vg, GF)

Arancini – wild mushroom (V) / porchetta & garlic

Home-made focaccia with olive oil & balsamic vinegar (Vg)

SECONDI – *a more substantial dish of a meal* per person - 10

Home-made Porchetta - served with apple sauce, gravy, crushed carrots & swede, savoy cabbage pancetta, fried new potatoes with rosemary & sea salt (GF)

'a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs'

DOLCE – *sweet, luscious, dessert*

Tiramisu – with Tia Maria (V) for two people - 6

Torta caprese with espresso chantilly (V, GF) 4

Please order & pay for your Sunday Lunch Takeaway over the phone by 9pm on Friday.

Deliveries will be between 12pm & 1pm or alternatively collect anytime you specify.

Eat the Stuzzicare straight away then prepare the Porchetta.

Put the joint in the oven at 200 C on the top shelf until the skin is crispy (around 20 mins), after 10 mins put the new potatoes & vegetables on lower shelf, gently heat the gravy in a pan.