

# SEMOLINA

## FINISH AT HOME MENU

2.7. – 4.7.2020

- **3 COURSES £25**

### **Pre-Starters**

House Sourdough Bread and Flavoured Butter £3.50

Marinated Sicilian Nocellara Green Olives £3.50

### **Starters (choose one)**

- Candied Tomato Tart, Fennel Cream Cheese, Basil Jelly (v)
- Fosse Meadow Chicken and Tarragon Terrine, Apricot and Peach Chutney, Sourdough Crisps

### **Mains (choose one)**

- Roasted Hispi Cabbage, Honey, Feta, Courgette Ribbons, Breadcrumbs (v)
  - Sea Trout, Crab Sauce, Jersey Royals, Samphire
- Lamb Neck Fillet, Confit Garlic and Olive Oil Mash, Peas and Broad Beans

### **Desserts (choose one)**

- Chilled Chocolate Fondant, Cherry Compote, Pistachio Crumb
  - Strawberry and White Chocolate Choux Bun

Allergens:

- crustaceans, eggs, fish, nuts, sulphites, milk, cereals containing gluten.

Please advise us of any allergies and dietary requirements before placing the order via email: [info@semolinabrighton.co.uk](mailto:info@semolinabrighton.co.uk)

To order please visit our website [www.semolinabrighton.co.uk](http://www.semolinabrighton.co.uk)

Deliveries or pickups available on Thursday, Friday and Saturday 3 – 6pm.

Order 1 - 3 days in advance.

£5 delivery charge.

Menu changes weekly.

When ordering please select your preferred day but ignore the times, we will email you an estimated delivery slot.

All orders must be placed by 3 pm the day before.

Food will be prepared by one chef and delivered in a cool box by a local taxi company Streamline.

We are following strict hygiene and social distancing rules.

To warm up you will need hot water or a pan and oven, instructions will be provided.

You must be at least eighteen (18) years of age. The driver might ask for an ID.