

Thank you for your enquiry for a party booking at La Bella Vista.

Please see our party menu options below. We kindly ask if you could pick either Menu one or two (please note menu one is unavailable Friday and Saturday evening) and ask your guests to pre choose from that menu with the collected choices being provided to us no later than one week before the date of your booking.

Should any of your guests have any special dietary requirements, such as Gluten Free, please do not hesitate to contact us and we can arrange to cater for this accordingly.

We can also create a bespoke menu for you should you prefer, please do not hesitate to ask for any assistance.

Grazie mille!

8 Grand Parade St Leonards on Sea East Sussex TN38
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Party Menu 1

3 Courses - £23.50 per person

ANTIPASTI

PEPATA DI COZZE

Sauteed local mussels with garlic, chilli and lemon in a white wine and parsley sauce, finished with black pepper

ZUPPA DI SEDANO RAPA E MELE

Homemade celeriac and apples soup, served with croutons (v)

INSALATA DI GAMBERETTI E MELE

Mix salad leaves with baby prawns, cherry tomatoes and apples finished with pomegranate molasses

TERRINA DI CONIGLIO ALLE ERBE

Rabbit terrine with tarragon and pistachios, topped with a mascarpone mousse

SECONDI

POLLO AL LIMONE

Pan fried chicken breast with lemon and capers in a creamy sauce, served with rosemary roast potatoes and green beans

CANNELLONI ALLA SORRENTINA

Oven baked Cannelloni pasta stuffed with ricotta, sundried tomatoes and basil covered with tomato and bechamel sauce, finished au gratin with parmesan (v)

FEGATO AL MARSALA

Pan fried Calves liver in a crispy pancetta and Marsala sauce, served on a bed of creamed mashed potatoes and homemade shallots and raisins marmalade

GALLINELLA ALLE ZUCCHINE

Poached local Gurnard with cherry tomatoes, lemon and herbs served with creamed courgettes and steamed green vegetables

DOLCI

Homemade coffee Tiramisu

Pannacotta of the day

A selection of Ice-Cream

Party Menu 2

3 Course - £31.50 per person

ANTIPASTI

CARPACCIO DI MANZO

Thinly sliced beef fillet marinated in citronette, served on a bed of dressed rocket, finished with parmesan shavings and balsamic glaze

ARANCINI ALLA SICILIANA

Ball of rice stuffed with aubergines, tomato sauce and mozzarella served on a parmesan sauce, finished with tabasco drops (v)

FRITTURA ALLA MARINARA

A selection of deep fried King prawns and catch of the day, served with garlic mayonnaise

GAMBERONI GRATINATI

King prawns pan fried with leeks and sherry in a light tomato sauce, finished with parmesan au gratin

SECONDI

RAVIOLI DI ZUCCA

Ravioli stuffed with butternut squash and ricotta ravioli in a courgettes and creamy basil pesto sauce, finished with toasted pine-nuts (v)

SPIGOLA AL FORNO

Oven baked fillet of Sea-Bass stuffed with breadcrumb and herbs, served with sauteed spicy green beans and roasted cherry tomatoes in a creamy lemon butter sauce

BISTECCA ALLA GRIGLIA

Char-grilled Sussex Sirloin-Steak with grilled heritage tomatoes, gem lettuce and roast potatoes

POLLO ALLA PARMIGIANA

Chicken breast covered with parmesan and breadcrumb deep fried, then grilled with a layer of tomato sauce and mozzarella, served with fries and mixed salad

DOLCI

Chocolate Fondant

Creme Brulee

Strawberry Tiramisu

Cheeseboard