



# The Dining Room

## TO START

### Caprese Salad

Sliced beef tomato layered with buffalo Mozzarella, dressed with homemade pesto

### Handpicked Scallop Bruschetta

Handpicked scallops cooked in garlic butter, served on lightly grilled ciabatta

### Chicken Liver Pate

Homemade chicken liver pate with plum chutney & toasted crostinis

## MAIN COURSE

### Pan Fried Salmon Fillet

Salmon fillet pan fried in lemon & garlic, served with crushed new potatoes & a parsley cream sauce

### Wild Mushroom Risotto

Wild forest mushrooms served with the finest Arborio rice & finished with Parmesan Crisp

### French Trimmed Chicken Breast

Chicken breast stuffed with Picante sausage served with fondant potato topped with an an arrabiata sauce

### Braised Beef Fillet

Tender beef fillet, braised in Amarone red wine, sat on a bed of creamy mashed potato & buttered asparagus tips

## DESSERT

### Cobnut & Chocolate Brownie

Topped with a scoop of gelato

### Poached Pear

Poached in Barolo wine accompanied with Mascarpone cream

### Italian Cheeseboard

A selection of fine cheese served with artisan crackers & homemade chutney

Our Private Dining Room menu has been exclusively designed for private functions at Schmooze

Full 3 course menu £26 per person

Min 20 guests Max 36

A deposit is required to secure a booking & a full pre order will be requested for all guests

For more information Please note a discretionary 10% service charge is added to all Dining Room bookings

Call 0151-734 4777 Email [info@schmoozewinebar.co.uk](mailto:info@schmoozewinebar.co.uk)

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