

TASTE OF ITALY

£32 per person
£16 children (2 – 12 years)

BREAD & SOUP

Minestrone soup (V,G)
Croutons (V,G,S), pumpkin seeds (V), crispy onions (V,G), chilli flakes (V), bread sticks (V,G)
Artisan bread selection (V,G,S,Se)
Seeded rolls, Italian loaves and flatbread
With butter (V,D) and spread (V)

ANTIPASTO

Poached salmon with salsa verde (F,SD)
Garlic and parsley marinated mussels (M,SD)
Tomato and mozzarella (V,D,SD)
Smoked salmon with capers, watercress and red onion (F,SD)
Selection of cold cuts and cured meats (SD)
Pickled and marinated vegetable selection (V,SD,Mu)

BRUSCHETTA BAR

Selection of cured meats including Italian salami, Parma ham and pastrami (SD)
Baked garlic ciabatta (V,G,D)
Roasted cherry tomato and coriander salsa (V)
Gran Levante cheese (V,D), **rocket** (V), **marinated mozzarella** (V,D), **Olives** (V), **sundried tomatoes** (V) and **baby pickles** (V)

BANCO DELLE INSALATE

Chicken and smoked bacon salad with avocado, rocket and Gran Levante (D,Mu)
Radicchio, radish, fennel, orange and dill salad (V)
Quinoa salad with almonds, basil and feta (V,N,D)
Hand-tossed Caesar salad (G,D,E,F)
Panzanella salad with artichokes, black olives, green beans and capers (V,SD,G,S)

PIZZA PARLOUR

Pizza Primavera - Artichoke, peppers, olives, green pesto and goat's cheese (V,G,D,SD)
Pizza Tropicana - Mushrooms, prosciutto, mozzarella and pineapple (G,D,SD)

HOT BUFFET

Pork loin with limoncello and sage sauce (D,G,SD)
Penne pasta with roasted aubergines, peppers, tomato and béchamel sauce (V,G,D,E)
Flash fried steaks with chilli, garlic and basil oil (D)
Orzo pasta with oregano chicken, mushroom and rosemary (G,D)
Baked beef lasagne (D,G,E)
Potato gnocchi with pizzaiola sauce (V,G,D,E)
Baked gratin mushrooms with garlic and onions (V,D,G)
Meatballs cooked with garlic, onions and tomatoes with fusilli pasta (G,SD)
Roasted salmon with saffron and mussel sauce, spinach and green beans (F,M,SD,D)

VEGETABLES

Rosemary and thyme roasted new potatoes (V)
Provençal vegetables (V)
Green beans with sun blushed tomatoes and shallots (V,SD)
Cauliflower with tomato, olives and artichoke (V,SD)
Rice with fennel seeds (V)

DESSERTS

Selection of hand-made pastries, tarts and cakes
(allergens are displayed on our buffet)
Fresh fruit salad (V)
Daily Hot Pudding
Please see buffet labels for allergen details
Custard (V,E,D)

ICE CREAM

Soft whipped vanilla ice cream (V,D)
Topped with:
Honeycomb (V), chocolate shavings (V,D,S), hundreds and thousands (V,D,S), crushed meringue (V,E), desiccated coconut, chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)