

A TASTE OF ITALY

£34 per person
£18 children (2 – 12 years)

BREAD & SOUP

Minestrone soup (V,W)
Croutons (V,W,S), pumpkin seeds (V), crispy onions (V,W), chilli flakes (V), breadsticks (V,W)
Artisan bread selection (V,W,B,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)
Salami Felino, Salami Milano, prosciutto crudo (SD)
Pickled and marinated vegetable selection (V,SD,Mu)

BRUSCHETTA BAR

Goat's cheese and sun dried tomato on garlic ciabatta (V,W,D,SD)
Marinated tomato and basil on garlic ciabatta (V,W,SD)
Roasted red pepper and prosciutto on garlic ciabatta (W,SD)

BANCO DELLE INSALATE

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

PIZZA PARLOUR

Pizza Primavera
Artichoke, peppers, olives, green pesto, goats' cheese (V,W,D)
Pizza Tropicana
Mushrooms, prosciutto, mozzarella, pineapple (W,D,SD)
Pizza Bufala Margherita
Buffalo mozzarella, tomato passata, basil (V,W,D)
Pizza Crudo
Mozzarella, tomato sauce, prosciutto crudo (W,D,SD)

HOT BUFFET

Chicken Milanese with tomato ragout and Gran Levante cheese (W,D,SD,E)
Pork loin with sage sauce and Sicilian lemon sauce (D,SD)
Penne pasta with roasted aubergine, peppers, tomato and béchamel sauce (V,W,D,E)
Minute steak with chilli, garlic and basil oil (D)
Orzo pasta with oregano chicken, mushrooms and rosemary (W,D)
Baked beef lasagne (D,W,E)
Potato gnocchi with pizzaiola sauce (V,W,D,E)
Meatballs cooked with garlic, onions and tomatoes, with fusilli pasta (W,SD)
Fritto misto
Lightly battered and fried squid rings, cod, mussels and whitebait (Gr,F,M,W,SD)

VEGETABLES

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

DESSERTS

Hand-made pastries, tarts and cakes (*allergens are displayed on our buffet*)
Fresh fruit salad (V)
Hot Dessert
Bread and butter pudding with chocolate chips (V,W,S,D,E)
With custard (V,D,E)
Soft Whipped Vanilla Ice Cream (V,D)
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)