



## **European Flavours**

### **Italian menu**

*Please note canapés are an optional extra for this menu charged at £6.00 + VAT per head*

#### **Canapés**

Broad bean, mint & ricotta on Sardinian music bread

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Aged parmesan crisp, wild mushroom & truffle risotto

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Smoked buffalo mozzarella, oven dried cherry tomato & salsa Verde on focaccia crostini

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Glazed fig, whipped Dolcelatte cheese & wild rocket wrapped in Parma ham

#### **Antipasti**

(Antipasti to share on olive wood boards)

Antipasti of cured Italian meats, marinated vegetables, olives, nuts, assorted Bruschetta & pecorino

Ciabatta, focaccia & crostini

#### **Secondi Piatto**

Roast guinea fowl breast stuffed with ricotta, Sicilian lemon & fresh oregano, sundried tomato & parmesan mash

#### **Dolce**

Organic vanilla Panna Cotta, marinated berries & olive shortbread

#### **Coffee and Tea**

**£39.00 + VAT per head**



### **French Menu**

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#### **Canapés**

Provençal vegetable tartlets with basil Pistou

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Duck Rillettes with orange & saffron chutney on toasted ciabatta

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Comte cheese Gougeres with quince jam

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Miniature Croque Monsieur

#### **Starter**

Potted chicken liver parfait, Madeira jelly, toasted sourdough, orange & endive salad

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*(Vegetarian option)*

Confit red onion & brie tart, rocket salad, honey & thyme dressing

#### **Main course**

Lemon & herb crusted Cotswold rump of lamb, potato Dauphinoise, Chantenay carrots, French beans Provençal & rosemary jus

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*(Vegetarian option)*

Caramelised shallot tart tatin, Pomme Anna potato, tenderstem broccoli & port reduction and courgette provençale

#### **Dessert**

Brandy poached raspberry & mascarpone Crème brulee with vanilla sable

#### **Coffee and Tea**

**£39.00 + VAT per head**



## **Greek Menu**

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### **Canapés**

Spicy lamb & mint koftas with Tzatziki dip

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Halloumi & Mediterranean vegetable skewers with parsley & lemon salsa

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Taramasalta on charcoal Carta Musica bread baked with rosemary & sea salt

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Spinach & feta filo cups & rosemary oil

### **Main**

*sharing food*

*'Lamb Kleffiko'*

Slow roasted whole shoulder of lamb with garlic, lemon & oregano, smoky tomato sauce

*(Vegetarian option)*

Aubergine moussaka

Served with

Rosemary & sea salt roasted new potatoes

Lemon rice pilaf

Green beans with tomato & olives

Greek salad

### **Dessert**

Honey & yoghurt cheesecake with orange glaze

### **Coffee and Tea**

**£39.00 + VAT per head**