



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