



Italian menu

Selection of Italian breads with organic extra virgin olive oil & aged balsamic vinegar

Canapés

Broad bean, mint & ricotta on Sardinian music bread

-

Aged parmesan crisp, wild mushroom & truffle risotto

-

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

-

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

Main

Roasted free range chicken breast stuffed with ricotta, Sicilian lemon & fresh oregano sundried tomato & parmesan mash, basil pesto

Vegetarian option

Zucchini flower stuffed with aubergine caponata, parmesan & sage polenta, roasted cherry tomato & basil sauce

Dessert

Organic vanilla Panna Cotta, marinated berries & olive shortbread

Or

Tiramisu

Tea & coffee

£50.00 per head (INC VAT)



French menu

Canapés

Provençal vegetable tartlets with basil pistou

-

Duck Rillettes with orange & saffron chutney on toasted ciabatta

-

Comte cheese Gougères with quince jam

-

Miniature croque monsieur

Main

Magret de canard with potato dauphinoise & caramelised endive, blackberry jus

Vegetarian option

Caramelised shallot tarte tatin, Anna potatoes, tenderstem broccoli & port reduction

Cheese course

Selection of French cheeses served with Lains Barn chutney & homemade oat cakes

Dessert

Brandy poached raspberry & mascarpone crème brûlée with vanilla sablé

Or

Salted caramel & dark chocolate delice with black cherries & cacao nib tuile

Tea & coffee

£50.00 per head (INC VAT)