



European Flavours

Italian menu

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

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

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, fresh berries & olive shortbread

Or

Tiramisu

Tea & coffee

£50.00 per head (INC VAT)



European Flavours

French Menu

Canapés

Provençal vegetable tartlets with basil pistou

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Game bird rillettes with orange & saffron chutney on toast

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Comte cheese Gougères with quince jam

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Miniature croque monsieur

Main

Confit Aylesbury duck leg with potato dauphinoise, seasonal veg & blackberry jus

Vegetarian option

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

Dessert

Brandy poached raspberry & mascarpone crème brûlée

Or

Salted caramel & dark chocolate delice with cacao nib tuile

Cheese course

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

Tea & coffee

£55.00 per head (INC VAT)