

## **ITALIAN THEMED MENU**

### **CANAPES**

BEEF CARPACCIO WITH TRUFFLE OIL ON BRUSCHETTA WITH BASIL

ROASTED RED PEPPERS & SUN BLUSHED TOMATO POTS (V)

MUSHROOM CAVIAR ON POLENTA CAKES (V)

PARMA HAM, & ASPARAGUS ON SHORTBREAD

### **SNACKS**

PICKLED BALSAMIC SHALLOTS

MARINATED LIGURIAN OLIVES W/ ORANGE ZEST & MINT

### **STARTERS**

BURRATA CHEESE, PANSY GARDEN SALAD WITH GRIDDLED PEACHES

SHARING BOARD WITH SALAMI, ROASTED NUTS & BROAD BEANS, DUKKAH POWDER  
AND GREEN BASIL PESTO.

SERVED WITH BREAD POTS

### **MAIN COURSES**

BRICK CHICKEN (THIGHS, SKIN ON) WITH TOMATO & GREMOLATA SAUCE

SLOW COOKED SHREDDED BELLY PORK (PLATED)

ITALIAN SAUSAGE RAGU

SQUASH POTS WITH ORZO (V)

### **SIDES (CHOOSE 3 OPTIONS)**

CURLY POTATO SALAD WITH CREME FRAICHE & BASIL

ORZO SALAD WITH PICKLED CUCUMBER & DILL

RAW TUSCAN KALE SALAD WITH PECORINO DRESSING

CELERY SALAD WITH CANNELLINI BEANS & OREGANO FLOWERS

SHAVED FENNEL SALAD WITH ROCKET, COURGETTE & BAKED RICOTTA

**DESSERTS**

VANILLA PANECOTTA SERVED WITH BERRIES

TIRAMISU POTS

CHOCOLATE DEVILS

FLOURLESS ALMOND CAKE SERVED WITH MARSCAPONE CREAM

CHEESE PLATE WITH GORGONZOLA DOLCE, TALLEGIO & PECORINO