



Italian four Course Meal

Please two items from each course. (One choice must be vegetarian.)
 All guests should pre-order from your two selected items.
 (Choose 2 main courses + vegetarian for an additional £1.00 per person)

Menu A £25.50pp

Freshly Baked Focaccia Bread & Olive Oil

Parma Ham & Melon served with Fresh Seasonal Leaves & Drizzled with Balsamic Dressing
Mozzarella & Beef Tomato Stack Garnished with Marinated Olives & Basil Olive Oil Dressing (V)

Spinach Pesto Penne Pasta – topped with Fresh Parmesan Shavings & toasted pine nuts (V)

Farfalle with pancetta - Peas, Chilli & White Wine

Fusilli with Chicken - Cherry Tomatoes, White Wine & Cream

Char Grilled Chicken Stuffed with Spinach & Mozzarella; served with a Wild Mushroom, Shallots & Marsala Sauce & Baby Roast Potatoes

Traditional Italian Sausages served with Roasted Onion & Red Wine Jus & Parmesan Mash

Char Grilled Peppers Filled with Rich Mediterranean Ratatouille served with Roasted Red Pepper Sauce & Parmentier Potatoes (V)

Pan Fried Cod Filet Wrapped In Prosciutto, Served with a Warm Chive Butter Sauce & Scallion Mash

Choose any two Desserts from the menu

Coffee & Biscotti (additional £1.50 ph) Add Petis Fours (£1.75pp)

Menu B £27.50

Freshly Baked Focaccia Bread & Olive Oil

Vegetarian Antipasti - Roasted Peppers, topped with tapenade, & served with, Mozzarella & rocket (V)

Antipasto Italiano - Parma Ham, Salami Milano, Sun Dried Tomatoes, mozzarella on a bed of rocket

Fusilli with Saffron - Mussels, Clams, Prawns & Cream

Conchiglie pasta with Spicy sausage & wild mushroom, thyme & garlic

Spinach Nutmeg & Ricotta Cannelloni - topped with Melted Mozzarella Cheese (V)

Italian Beef - Slow Cooked strips of Beef with Pancetta, Wild Mushrooms, Italian tomatoes in a Red Wine Jus & Baby Roast Potatoes

Grilled Fillet of Pork served with Mustard, Dolcelatte & Port Sauce; served with Parmentier Potatoes

Goats Cheese Gratin – Roasted Aubergine, Courgette & Cherry tomato topped with Melted Goats Cheese & Herb Crust (V)

Pan fried Filets of Seabass, served with a Lemon & Braised Fennel Dressing on a bed of Fine Green Beans

Choose any two Desserts from the menu

Coffee & Biscotti (additional £1.50 ph) Add Petis Fours (£1.75pp)

Dessert

All desserts served with fresh double cream

Chocolate Truffle Torte
 Vanilla & Seasonal Berry Cheesecake
 Glazed Lemon Tart
 Mango Delice

Raspberry, White Chocolate & Blueberry Torte
 Classic Italian Tiramisu
 Fresh Fruit Tart



Selection of Continental Cheese & Biscuits (£2.50 sup)
Additional Mixed Berries to be served with your Dessert choices (£1 sup pp)
Cup Cakes (Chocolate & Vanilla, Pink Cream & Vanilla, Pale Blue Cream & Vanilla) £2.00 each
Cheese Towers (quote available on request)
Celebration Cakes (quote available on request)

Salads/sides – (£1.25 per person)

Sliced Beef Tomato & Red Onion Salad dressed with Fresh Parsley & Olive Oil (V)
Wild Rocket & Spinach Salad With Parmesan Shavings & Balsamic Dressing (V)
Seasonal Fresh Mixed Green Leaf Salad with Olive Oil & Balsamic Dressing (V)
Roasted Mediterranean Vegetables (V)

We need access to kitchen facilities or we can bring our own for a cost of £250 (for every 200 guests).
Minimum order of 40 people.

This price includes; delivery, uniformed chefs, uniformed staff to serve for four hours (inc 1 hour travel),
Presentation dishes, crockery, cutlery, linen napkins & linen cloths for dining tables.
Glassware, Soft & alcoholic drinks are also available.