



## **Italian four Course Meal 2012**

Please choose 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 £2.00 per person)

### **Menu A £30.50pp**

Freshly Baked Focaccia Bread & Olive Oil

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

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**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

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**Locally Sourced Chicken Breast** cooked in a Porcini mushroom sauce with thyme roasted baby potatoes

**Traditional Italian Sausages** served with roasted onion & red wine Jus & garlic 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

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Choose any two Desserts from the menu

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

### **Menu B £37.50**

Freshly Baked Focaccia Bread & Olive Oil

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**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

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**Frutti di mare** - Fusilli with Mussels, Prawns & Cream

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

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

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

**Pork Tenderloin** served with Dolcelatte 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

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Choose any two Desserts from the menu

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

### **Dessert**

All desserts served with fresh double cream

Lemon tart wedge

Traditional mascarpone tiramisu

Dark choc truffle torte

Blackforest cheesecake

Raspberry white choc and blueberry torte

Duo of choc truffle & raspberry wedge

Lemon butter crumb torte

Limoncello & plum tart

Cardamom & orange bavaois

Dark chocolate & cherry kirsch pave

Vanilla panacotta & red berry pudding

Exotic Fresh Fruit Salad

White chocolate, champagne & strawberry bombe (£1supp)

Tropical fruit dome (£1supp)



Selection of Continental Cheese & Biscuits (£3.50 sup)  
Additional Mixed Berries to be served with your Dessert choices (£1.50 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 – (£1.50 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.