



BANQUET MENU

STARTERS

All Starters are included and will be served at the table upon your arrival to share amongst you and your guests

Bread Selection, Olive Oil & Balsamic
Radicchio & Chicory Gratin
Roasted Fennel, Almonds & Preserved Lemon
Heritage Tomato & Burrata Salad
Mediterranean Cured Meats Platter

MAIN COURSE

Choose one option of each category to share

MEAT

Slow Roasted Lamb Shoulder, Apricot Compote & Herbs
or
Porchetta, Spinach & Spiced Lentils
or
Beef Ragu, Artichoke & Green Olives

FISH

Pan-Fried Oat-Crusted Mackerel, Apple & Red Onion Relish
or
Cod, Feta & Lemon

VEGETARIAN

Zucchini & Gorgonzola Cannelloni
or
Spinach, Raisins & Pine Nuts

ALL MAINS ACCOMPANIED BY

Roasted Vegetables, Italian Herbs & Garlic
Baked Potatoes, Parmigiano
Market Green Salad

DESSERT

Ice Cream Selection

£35 PER PERSON

COCKTAIL FLIGHTS

Trio of Negronis
or
Trio of Martinis

£15 PER PERSON