



# *FESTIVE BANQUET MENU*

## *STARTERS*

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

Mediterranean Charcuterie & Olives  
Nuts  
Pickles  
Grilled Vegetables  
Homemade Bread Selection

## *CHEESE COURSE*

Cheese & Fruit Selection  
Homemade Flatbreads

## *MAIN COURSE*

*Choose one option of each category to share*

### *MEAT*

Slow Roasted Lamb Shoulder, Caperberry Salsa  
*or*  
Garlic and Fennel Porchetta  
*or*  
Barolo Braised Roast Beef

### *FISH*

ELLC Gin & Chilli Tiger Prawns  
*or*  
Baked Cod, Marinara, Parmiggiano

### *VEGETARIAN*

Baked Quinoa Patties, Lemon Yoghurt  
*or*  
Lasagne

### *ALL MAINS ACCOMPANIED BY*

Roasted Winter Vegetables, Italian Herbs & Garlic  
Butter, Sage, Pumpkin  
Market Greens

## *DESSERT*

Panettone Tart

*£45 PER PERSON*

## *COCKTAIL FLIGHTS*

Trio of Old Fashioneds  
*or*  
Trio of Martinis

*£15 PER PERSON*