



Mediterranean Feast menu

Antipasti to start

- A selection of Italian or Spanish cured meats,
- Olives, pickles, marinated peppers,
- Burratini & rosemary foccacia
- Courgette & feta fritters with tomato vinaigrette
- Manchego and quince paste
- Whipped cod's roe, cucumber, pane carasau

Or canapes to start (6 per person)

- Spinach, ricotta & pine nut filo
- Crab crostini with green chillies, lime, sour cream & chives
- Salt cod fishcakes with coriander mayonnaise
- Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil
- Asparagus, Serrano ham, herb aioli
- Crispy pitta topped with smoked aubergine caviar,

Mains choose 2

- Chicken saltimbocca with sage & parma ham
- Roast leg of lamb, salsa verde
- Porchetta- Loin & belly stuffed with rosemary, thyme & garlic
- Roast Sirloin with caper, anchovy & garlic butter (supplement)

Vegetarian Mains

- Piedmontese peppers, buffalo mozzarella, plum tomato & basil- v
- Roast butternut squash, brown butter pine nuts, labneh, chilli & sweet herbs- v
- Aubergine melanzane al forno

Salads choose 3

- Shaved fennel, rocket & parmesan
- Roast rosemary & garlic new season potatoes
- Sicilian aubergine caponata, pine nuts, basil & sultanas
- Caramelised butternut squash, feta, pine nut, soured red onion & mint
- Panzanella- Tuscan tomato, bread & roast pepper salad
- Ewe's curd, new season peas & broad beans, mint & sourdough crumbs
- Ortiz anchovies, baby gem, toasted sourdough & parmesan dressing
- Cucumber, fennel, bulgar wheat, pomegranate & sumac
- Heritage tomatoes, buffalo mozzarella, black olive & basil
- Baby beetroot, hazelnut, raspberry & nasturtium
- Pea, broad bean, radish, mint & feta
- Roast sweet peppers, Puy lentils & chimichurri

Dessert Canapes choose 3

- Rose scented truffles
- White chocolate & raspberry brownies
- Lemon Meringues
- Turkish delight
- Baklava
- Pistachio & orange blossom pavlova

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start them, once seated mains and salads, then the pudding stand to pass around the table creating a family style feast – great for wedding parties or celebrations These are sample menus. We can also create bespoke menus for you

Allergen Advice: Please ask for a breakdown of ingredients and we can bespoke to if you would like to swap around some dishes