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## Canapés & Hot Table Feasts - Italian Spring/Summer

Sharing suppers are a great way for you and your guests to try a selection of dishes. Canapés to start then once seated mains, salads then the pudding stand to pass around the table creating a family style feast- great for family and wedding parties. These are sample menus. We can also create bespoke menus for you.

### Canapés –

Pear, rocket and gorgonzola wrapped in Parma Ham  
Crostoni with wild mushroom, spinach and truffle oil  
Crostoni with broad bean, mint and ricotta  
Arancini with buffalo mozzarella and basil and pesto dip  
Salt cod fishcakes with lemon mayonnaise  
Chicken skewers marinated with lemon, chilli and thyme with salsa verde

### Mains

Salpicon of seafood Prawns, octopus, mussels, chickpeas, saffron, peppers and parsley  
Porchetta Slow braised shoulder of pork with summer leaves and gremolata  
Tart with asparagus, spinach, pine nut and Pecorino

### Salads – choose 3

Panzanella salad with toasted sourdough, tomatoes, capers, basil and red wine vinaigrette.  
Summer bean salad with red onion, toasted hazelnuts mint and Pecorino  
Borlotti beans, red and yellow cherry tomatoes, grilled peppers and garlic toasted breadcrumbs  
Courgette ribbons with sun blushed tomatoes, rocket, ricotta and toasted seeds.  
Golden and red beetroot salad with red onion, rocket and walnut pesto

### Focaccia with pesto and tapenade

### Puddings

Lemon tartlets with berries  
Campari and orange soaked sponges  
Chocolate and grappa truffles