



Mediterranean Feast menu

Antipasti board

A selection of Italian or Spanish cured meats, olives, pickles, marinated peppers, burratini & rosemary foccacia
Courgette & feta fritters with tomato vinaigrette
Scallops, tomato & chilli jam, creme fraiche & herb oil (supplement)
British asparagus, Manchego, lemon & almond aioli- v
Burrata, speck, peach & rocket
Whipped cod's roe, cucumber, pane carasau

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 & chimmichurri

Dessert Canapes choose 3

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