

Canapés & Hot Table Feasts - Venice 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 or wedding parties. These are sample menus. We can also create bespoke menus for you.

Canapés

Pear, rocket and gorgonzola wrapped in Parma Ham
Crostini with radicchio, pancetta and mascarpone
Crostini with wild mushroom, spinach and truffle oil
Arancini with buffalo mozzarella and basil
Salt cod fishcakes with coriander mayonnaise
Anchovy, parsley and chickpea crostini

Mains

Chicken cacciatore with pancetta, tomatoes, capers, orange and olives
Garlic and chilli prawns
Lentils, charred peppers, tomatoes, herbs and Mostarda fruit

Salads – choose 3

Fennel, French bean, curly endive and hazelnut salad
Charred asparagus with rocket and Parmesan
Caponata – aubergine, tomato, basil and caper salad
Polenta with parmesan, butter and chopped herbs

Puddings

Dark chocolate & chestnut tarts
Orange and Campari cake
Mini pistachio & vanilla meringues