

SAMPLE MENU A
£33 PER PERSON

(PLEASE SELECT ONE DISH FROM EACH COURSE)

STARTERS

ANTIPASTO FERRARI'S WITH SALUMI E FOCACCIA

MAIN COURSE

RAVIOLI VEGETARIANO AL POMODORO FRESCO
Vegetarian ravioli with fresh tomato sauce

TAGLIATA DI MANZO CON PATATE ARROSTO E SALSA DI VINO ROSSO
E POMODORI SECCHI
Sirloin 'Tagliata' served with roasted potatoes, sun dried tomato and red wine
jus

FILETTO DI MERLUZZO AL PROSCIUTTO CRUDO SERVITO CON
SPINACI
Oven roasted cod fillet wrapped in Parma ham served on a bed of wilted
spinach

MELANZANE ALLA PARMIGIANA
Traditional baked aubergines and Mozzarella with a fresh tomato sauce

FILETTO D'AGNELLO IN PANCETTA SERVITO CON LENTICCHIE E
POMODORINI ARROSTO
Roasted lamb fillet wrapped in Pancetta, served with Poui lentils and roasted
red cherry tomatoes

RISOTTO DI STAGIONE
Seasonal risotto

DESSERT

CLASSIC TIRAMISU'

PANNA COTTA DI STAGIONE
Seasonal Panna Cotta

CROSTATA DI CIOCCOLATA LAMPONI
Chocolate and raspberries tart

Americano Coffee

SAMPLE MENU B
£44 PER PERSON

(PLEASE SELECT ONE DISH FROM EACH COURSE)

STARTERS

GUAZZETTO DI PESCI PICCANTE

Spiced baby squid and baby octopus stew in a rich, fresh tomato sauce served with freshly baked bruschetta

CAPPESANTE IN PANCETTA CON PURE DI CECI

Scallops wrapped in Pancetta, served with chick pea purée and a rocket and garlic Anchilly sauce

PROSCIUTTO DI PARMA CON RUCOLA E GRANA

Parma ham served with rocket and parmesan with a light olive oil dressing

MAIN COURSE

RISOTTO AI FUNGHI DI BOSCO

Mixed wild mushroom risotto

PAPPARDELLE AL RAGU D'AGNELLO PICCANTE

Fresh egg Pappardelle with spiced lamb ragu

FILETTO DI BRANZINO AL GUAZZETTO CON COZZE VONGOLE E SALSA DI POMODORO

Roasted fillet of Seabass served with wilted spinach, mussels and clams in a rich, fresh tomato sauce

TAGLIATA DI MANZO CON RUCOLA, PARMIGIANO E ERBE

Sirloin Tagliata with rocket, parmesan and herbs

MELANZANE ALLA PARMIGIANA

Traditional baked aubergines and Mozzarella with a fresh tomato sauce

PETTO DI POLLO AI FUNGHI DI BOSCO E CREMA CON FAGIOLINI

Oven roasted chicken Supreme with wild mushroom and cream sauce, served with French beans

DESSERT

PANNA COTTA DI STAGIONE

Seasonal panna cotta

CLASSIC TIRAMISU'

TORTA DI NOCCIOLE E CIOCCOLATO

Flourless chocolate cake served cream and fruit sauce

FORMAGGI MISTI

Mixed cheese platter served with honey and fruit bread

Americano Coffee

SAMPLE MENU C
£55 PER PERSON

(PLEASE SELECT ONE DISH FROM EACH COURSE)

ANTIPASTO

ANTIPASTO FERRARI'S WITH SALUMI E FOCACCIA

STARTERS

CAPPE SANTE IN PANCETTA CON PURE DI CECI
Scallops wrapped in Pancetta with chick pea purée, served with rocket, chilli and garlic dressing

MOZZARELLA DI BUFALO ALLA CAPRESE
Baked buffalo mozzarella with aubergines, fresh tomato sauce and parmesan cheese

ZUPPA DI FUNGHI PORCINI
Porcini mushroom soup

TARTELLETTE DI CAPRINO E FUNGHI SELVATICI
Goat's cheese and wild mushroom tartlets

SALMONE AFFUMICATO CON INSALATA DI FINOCCHI, PINOLI E ARANCIE
Smoked Salmon served with fennel, orange and pine nut salad

MAIN COURSE

TOURNEDO' ALLA ROSSINI
Beef fillet medallions with foie gras served on a crouton with Marsala sauce

PORCHETTA ARROSTA CON VEGETALI DI STAGIONE
Roasted rare breed suckling pig served with honey roasted root vegetables

TRANCIO DI IPOGLOSSO CON FREGOLA SARDA ALLO ZAFFERANO E COZZE
Roasted Halibut served with 'Fregola Sarda' (traditional course Italian semolina), saffron and mussels

AGNELLO AVVOLTO IN PANCETTA CON LENTICCHIE BRASATE E POMODORINO ARROSTO
Roasted lamb fillet wrapped in Pancetta served with braised 'Castelluccio' lentils and roasted on the vine cherry tomatoes

RISOTTO ARAGOSTA E CHAMPAGNE
Lobster and champagne risotto

RAVIOLI VEGETARIANI
Vegetarian ravioli

TAGLIOLINI AL TARTUFO E PORCINI
Fresh tagliolini with black truffle oil and Porcini mushrooms

DESSERT

CROSTATA AL CIOCCOLATO E FRUTTI DI BOSCO
Winter berries and chocolate tart

CLASSIC TIRAMISU'

PANNA COTTA ALLA CIOCCOLATA E LAMPONI
Chocolate and raspberries panna cotta

MERINGA ALLA FRUTTA INVERNALE E CREMA AL LIMONCELLO

Pavlova with winter berries and 'Limoncello' cream

FORMAGGI MISTI

Mixed cheese platter served with honey and fruit bread

Americano coffee

SAMPLE CANAPE MENU

Minimum order for 8 people and minimum of 4 pieces per person

Prices are per person including salad & new potatoes

Prices include service charge

CANAPE MENU A

All at £1.15 each

Mini bruschettas
Ham and ricotta mini tartlets
Rice Arancini with mozzarella and tomato
Fish croquettes with piquant dip
Vegetable spring rolls with sweet chilli dressing
White bean purée served on crostini
Smoked salmon and cream cheese tartlets
Margarita pizza bites
Mini chipolatas with honey and mustard

CANAPE MENU B

All at £1.70 each

Grissini wrapped in Parma ham
Chilli & ginger grilled beef skewers with soy dip
Smoked salmon and cream cheese crostini
Baby calamari
Chicken liver parfait on crostini
Italian meatballs with spicy tomato dip

CANAPE MENU C

All at £2.25 each

Lobster tartlets with chive and lemon dressing
Mini Yorkshire puddings with rare roast beef and creamed horseradish
King prawns in filo pastry with lime & coriander dressing
Bocconcini mozzarella wrapped in Parma ham
Salt & pepper chilli squid with mango & mint salsa
Mini lamb kebabs with yoghurt and mint sauce

CANAPE SWEET MENU

All at £1.70 each

Mini fruit tartlets
Chocolate brownies
Baby apple strudels
Chocolate dipped fruits

Our executive chef will be happy to discuss any menu ideas you may wish to incorporate

BUFFET PLATTERS

Our buffet selection is only available with exclusive hire of our venue

Buffet Platters

Prices are per person including salad & new potatoes
Prices include service charge

Vegetarian Platter A £11.95

Avocado, garlic mayo & roasted Tuscan vegetables
with an olive oil & Balsamic dressing & focaccia

Italian Platter B £14.95

Buffalo mozzarella, tomato, basil, Parma ham, Milano salami
& Tuscan vegetables with an olive oil & Balsamic dressing

Meat & Cheese Platter C £15.95

Rare roast beef, Milano salami, mature Pecorino,
Gorgonzola, Brie & coleslaw

Fish Platter D £17.95

Poached salmon & watercress mayo, 2 King prawns,
Peeled prawns & Marie Rose sauce & smoked salmon rosette & coleslaw

Our executive chef will be happy to discuss any menu ideas you may wish to
incorporate

