



## -3 Course Set Menu £45 pp-

*Rosemary focaccia + marinated olives on the table*

### -Starters-

Smoked salmon, dill, capers, horseradish + cream cheese bruschetta

Mixed beetroot, goats' cheese, pine nuts, watercress salad *(gf -vg without cheese)*

Bresaola, rocket, pine nuts, shaved parmesan

### -Mains-

Saffron risotto, fried artichoke flower, smoked chilli oil *(vg/gf)*

Grilled squid, risotto nero *(gf)*

Rump of Welsh lamb, colcannon mash, purple carrots, mint sauce, Madeira jus *(£5 supplement)*

*served pink*

Pecorino + spinach tortelloni, radicchio, porcini cream, parmesan <sup>(v)</sup>

Lamb ragu pappardelle

### -Dessert-

Tiramisu

Peanut butter blondie, vegan chocolate sorbet *(vg/gf)*

Cheeseboard (Manchego, Gorgonzola, Brie de Meaux, picos, grapes) *(£3 supplement)*

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## -Canapes-

*3 choices for £18.50 pp - 4 choices for £24 pp - 5 choices for £29 pp*

*(Minimum order of 3 choices for 20pp)*

Mini mushroom arancini <sup>(v)</sup>

Mini tomato + black olive bruschetta <sup>(vg)</sup>

Pan con tomate, jamon iberico

Smoked salmon blinis, cream cheese, chives

Dressed crab, cucumber boat

Fig + gorgonzola tartlet <sup>(v)</sup>

Jamon Iberico croquette

Goats cheese + beetroot gnocchi lollipop

Prosciutto wrapped asparagus

Grilled Mediterranean vegetable skewers <sup>(vg)</sup>

Goats cheese crostini, aubergine caviar <sup>(v)</sup>

Pasteis de bacalhau, tartare <sup>(salt cod fritters)</sup>

Chilli + garlic prawns

Beef + cheese slider

Pistachio bombolini lollipop, chocolate sauce <sup>(v)</sup>

Fruit skewers <sup>(vg)</sup>

Chocolate brownie bites, Chantilly cream <sup>(v)</sup>

Peanut butter blondie bites, raspberry coulis <sup>(vg)</sup>

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## **-Bowl Food-**

**£9 per bowl**

*(Minimum order of 25 bowls. Maximum of 3 selections)*

Pappardelle lamb ragu

Wild Mushroom Risotto, Parmesan Crisp

Herb Risotto, Chicken Lollipop

Saffron Risotto, Grilled Artichoke Heart <sup>(vg/gf)</sup>

Spanish Chickpea Stew <sup>(vg/gf)</sup>

Penne Arrabiata, Stracciatella <sup>(v/ vg without cheese)</sup>

Grilled Vegetable Skewer, tabouleh <sup>(vg)</sup>

Roasted salmon, mediterranean vegetable couscous

Cheeseburger Slider

Mozzarella + Tomato Tortelloni, Arrabiata Sauce <sup>(v)</sup>

Pumpkin + Sage Tortelloni, Sage Oil <sup>(vg)</sup>

Pecorino + Honey Tortelloni,

## **-Platters-**

**Each platter serves 8 pp**

*(Minimum order of 2 of each platter)*

### Meat Antipasti

Coppa, Bresaola, Jamon Iberico, Salchichon, Focaccia, Picos, Olives £70

### Cheese Antipasti

Manchego, Gorgonzola, Taleggio, Mozzarella Pearls, Focaccia, Picos £65

### Vegan Antipasti

Grilled Mediterranean Vegetables, Wild Mushroom In Oil, Sunblushed Tomatoes, Green + Red Pesto, Babaganoush, Rocket, Focaccia, Olives <sup>(vg)</sup> £55

### Fruit Platter

Fresh Seasonal Fruit, Pistachio bombolini + Chocolate Sauce £50

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