## Buffet and Canapes Options

## Hot and cold food buffet priced per person

## 4-choices-£18 6-choices-£27 8-choices-£36

## Cold

Selection of cold meats: Parma ham, Beef Bresaola, Salami schiacciata, Coppa, Speck

## Selection of Cheese: Parmigiano, Gorgonzola, Taleggio, Provolone, Pecorino, honey, dry fruit (v)

Caprese Salad (v)

Eggs Frittata, fresh mint and asparagus (v)

Chef's seared Tuna niçoise salad

Chicken Ceaser salad

Trio di bruschette integrali with stracciatella cheese, fresh tomatoes and olives tapenade (v)

Hot
Mini chicken Milanese with roasted potatoes

Sea bass, slow cooked leek and fennel served with white sauce
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Penne pasta, datterini tomato sauce and basil (v)
Desserts
Mini tiramisu (v)
$* * *$
Fruit Salad (v)
$* * *$

Please advise us of any allergies, intolerances or dietary requests.
A discretionary service charge of $13 \%$ will be added to the bill.

## Bowl Food <br> 4-choices-£23 6-choices-£32 8-choices-£39

Cold
Quinoa salad with mixed vegetables (v) ***

Tuna Tataki, mixed peppers, ginger and lemongrass

Guinea fowl terrine with dried fruits

Chef's salad with pomegranate and quail egg (v)

Tuna Tartar with soya and fried shallots

Spring rice salad with mixed vegetables and asparagus (v)
Hot
Chicken Milanese with datterini tomato sauce

Salt Creamy Cod with croutons
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Aubergine Parmigiana (v)

## Desserts

Sfogliata with mixed wild berries (v)


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## Canapès

## Selection of six hand crafted canapès $£ 19$ per person

Cold
Brown bread, olives pate and tomato confit

Campaign bread, mousse duck liver, orange jam
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White bread, ricotta cheese and bresaola roll

Cereal bread, marinated salmon with raspberry

## Hot

Gratin of mini polenta, beef and gorgonzola cheese

Eggs Frittata, fresh mint and asparagus

