

Buffet Menu

You can choose one menu plus one dessert. Our menus change seasonally and we can work on a bespoke menu with you.

Menu 1

Fresh handmade lasagne with smoked mozzarella, English spinach and fresh pesto (v)

Heritage tomato Panzanella (v)

Charred baby gem, runner beans, anchovy, lemon, parmesan

Rocket and parmesan salad (v)

Menu 2

Pan con tomate and marinated Manzanilla olives (v)

Handmade cavatelli with tomatoes, capers, anchovy, basil and parmesan

Radicchio, hazelnut, orange, truffle, white balsamic and Pecorino Sardo salad (v)

Marinated courgettes, mint, lemon, garlic and pine nuts (v)

Menu 3

Roast chicken breast and confit thigh with sweetcorn puree and aioli

Tuscan bread, tomato, basil and white bean salad (v)

Fennel, courgette, radish and feta (v)

Glazed roasted baby carrots with cumin and harissa (v)

Menu 4

Bavette steak with salsa verde and parmesan

Warm new potatoes with chive butter (v)

Tomato, buffalo mozzarella and basil salad (v)

Watercress, rocket and baby leaf salad with pine nuts (v)

Dessert

Meringue, roast peach whipped cream, amoretti biscuits, amoretto

Baked basque cheesecake with summer berries

Banoffee pie

Chocolate mousse, shortbread biscuits, raspberries

