



Italian Menu

This menu can either be served as a buffet or as sharing plates in the middle of tables

Antipasti starter

- selection of meats
- buffalo mozzarella
- sundried tomatoes
- roasted vegetables
- olives
- artichokes
- selection of breads with oil and vinegar

Main Course

Mains

- Slow cooked Lamb Shoulder with italian herbs, garlic and tomatoes (£2.50 per head supplement)
- Puglian Lamb Stew
- Lamb, Rosemary and Mint Skewers
- Chicken Cacciatore
- Chicken breast stuffed with cheese wrapped in parma ham
- meatballs in rich tomato sauce
- vegetable lasagne
- butternut squash, spinach and feta lasagne
- macaroni cheese (can be a side) (add chorizo or bacon)
- mushroom risotto
- beef lasagne
- Orzo with Vegetable Ragu (can be a side)
- chicken penne alfredo

Sides

- caponata (aubergine stew)
- rosemary and garlic roasted potatoes

- gnocci with seasonal vegetables and pesto
- roasted butternut squash with sage and pine nuts
- tricolour salad
- tomato, broad bean and ricotta salad
- Tuscan baked beans
- panzanella salad
- aubergine parmigiana
- peas with mint, onion and garlic
- gnocci with sundried tomato pesto and peas
- artichoke panzanella
- linguini with chilli and garlic
- smashed vegetables (potato, carrots and swede)
- creamy mash

(other banquet options available such as roast dinner, chinese, italian, spanish and more)