

Four Course Menu Sample

Starter

Courgette Salad

Smoked buffalo mozzarella, tuna dressing, dill and pickled Tropea onion

Pasta

Cold Rigatoni

Roasted bell pepper, red prawns, Amalfi lemon

Main Course

Wild Seabass

Baby lettuce, green sauce, beurre blanc and pike roe

Dessert

Delizia Limone

Sponge cake, limoncello, vanilla, Amalfi lemon custard cream

If you have a food allergy or intolerance, please inform your event manager.

One bread roll and olive oil per person included within event menu. £5 for each additional roll ordered.



Three Course Menu Sample

Starter

Scottish Scallop

Pea, granny smith apple sauce, dill

Main Course Sharing Style

Tomahawk Steak and Lamb Chops

Served with a selection of side dishes

Dessert

Tiramisu

Italian mascarpone mousse, espresso, dry marsala, Millot chocolate glaze served with cold Millot chocolate sauce

If you have a food allergy or intolerance, please inform your event manager.

One bread roll and olive oil per person included within event menu. £5 for each additional roll ordered.



Vegetarian Menu Sample

Starter

White Asparagus

Miso, pecorino cheese and cubeb pepper

Main Course

Baby Lettuce

Pickled and grilled, green sauce, beurre blanc

Dessert

Cheese Board

Selection of cheeses and crackers