



FESTIVAL DINING - ITALIAN



Important Information

Group Sizes & Prices

Our Festival Dining offering requires a minimum of 50 people at £47 + VAT per person.

On The Day

Food served outside with dressing, firepits and games.

Nibbles

Anti pasti

Marinated olives, Bocconcini, artichokes, sun blushed tomatoes, Grissini bread sticks, rosemary focaccia, olive oil, balsamic vinegar & cured meats served on rustic boards

Mains

Meatballs with rigatoni in tomato & basil sauce

Roasted lamb & pork meatballs, rigatoni pasta served in a roasted tomato & basil sauce

Turkey Milanese

Tenderised turkey escalope coated in seasoned breadcrumbs served with a tomato sauce

Wild mushroom, leek & spinach lasagne

Wild mushrooms sauteed with leeks & spinach served in a ricotta rich sauce with layers of pasta sheets (V)

Hake picante, lemon & caper butter sauce

Baked herb marinated Hake with a silky lemon & caper sauce (GF)

Sides

Roasted baby potatoes with lemon & oregano

(VE, GF)

Cavolo nero, chard, spring cabbage, garlic olive oil

A selection of wilted greens dressed in a garlic olive oil (VE, GF)

Roasted aubergines & courgettes

Roasted aubergines & courgettes with shredded red onions (VE, GF)

Salad Station

Caprese

Slices of buffalo mozzarella, fresh tomato & finished with shredded basil (V, GF)

Broccoli & walnut panzella

Steamed & dressed broccoli, toasted walnuts & finished with toasted focaccia croutons (VE)

Orzo salad, green pesto

Small pasta pieces dressed with green pesto dressing (V)

Tossed roquette salad

Peppery green leaves with tomato, cucumber, red onion &

peppers

Desserts

Cut fruit

Slices of fresh fruit

Tiramisu

Sponge fingers soaked in a coffee liquor topped with coffee, vanilla & mascarpone whipped cream (V)

Tarte au citron, raspberries

Baked lemon custard tart with fresh raspberries (V)

Drinks Options

Quench That Thirst!

Add one of our fantastic drinks carts to compliment your evening. Take a look at our Thirst Quencher menu for options and prices.