



£79 per head + waiting person

- Event:** Dinner Party.
Food Style: A Feast. Moreish food that is very visually appealing
Main: Table food that everyone can share and help themselves from, not individually portioned.
Dessert: Dessert for sharing.
Serving: Waiting person required for parties of 11 or more.
Costs of waiting person additional to food costs and dependent on requirements.
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The following menu has been priced at **£79.00 per person based on 10 people.**

- **Canapés / Cicchetti – served as guests are arriving and mingling**
- **Antipasti sharing plates: a variety of hot and cold starters**
- **Herb Roasted Lamb Feast**
- **Dessert Medley – 3 desserts for sharing**

Canapés:

- Smoked salmon and hollandaise mini filo tarts
- Dolcellate-stuffed figs
- Greek cheese balls with sweet chilli dip
- Crostini of artichokes & chives

Antipasti Sharing Platters

- Zucchini alla Scapece (marinated courgettes).
- Roast asparagus wrapped in smoked salmon.
- Sourdough bruschetta: bruschetta made with homemade sourdough base topped with fresh tomatoes, garlic and basil.
- Truffled porcini arancini : Sicilian specialty risotto balls - porcini mushrooms and truffle oil with a melting middle of fontina cheese.
- Melanzane Fritte – fried aubergines.
- Cozze Ripieni – stuffed mussels.

Lamb Feast

Roast legs of lamb made with a Sicilian recipe using garlic, thyme, rosemary, orange zest. And white wine.

Sides:

- Sautéed Purple Sprouting Broccoli with Garlic
- Rosemary Roasted Potatoes
- Green Beans with Garlic Breadcrumbs

Dessert Medley

Served in large dishes for guest to tuck in and help themselves

- Amaretto Tiramisu: a twist on the classic Italian coffee trifle
- Chocolate & Cherry Zucotto – a light chocolate sponge filled with ricotta, mascarpone, marsala, chocolate, cherries, almonds and pistachios coated in rich dark chocolate. A traditional, celebratory dessert which looks and tastes amazing.
- Autumn Tarte Tatin: a delicious tart of apples & caramel served with homemade vanilla ice-cream