



DECEMBER BUFFET PRIVATE HIRE MENU

£40 PP

INCLUDING WELCOME BUBBLES AND NIBBLES

SNACKS

SOURDOUGH & BUTTER

GORDAL OLIVES

AGED PARMESAN ARANCINI, TRUFFLE AIOLI

BUFFET SELECTION

PROSCIUTTO, GRISSINI, EXTRA VIRGIN OLIVE OIL

SALT COD FRITTI, CHILLI HONEY, PAPRIKA AIOLI

BURRATA, PUMPKIN, ALMONDS, CRISPY SAGE

LAMB SPIEDINO, BAGNA CAUDA, BURNT LEMON

FRITTO MISTO, TARTARE

INSALATA OF CHICORY, FERMENTED FENNEL, PICKLED ONION, ORANGE,

CRANBERRIES, HAZELNUTS

FENNEL SALSICCIA, SALSA VERDE

BRUSCHETTA, NDUJA, DATTERINI, SHAVED PECORINO, OREGANO

DOLCE

PISTACHIO CANNOLI

FORMAGGIO, PEAR MOSTARDA, FLATBREAD

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

PLEASE BE ADVISED THE LAST ORDERS FOR THE KITCHEN EXCLUDING DESSERTS ARE AT 9.30PM

PLEASE LET US KNOW IF YOU WOULD PREFER THE VEGGIE OPTION AS WE OFTEN GARNISH OUR DISHES WITH PARMESAN

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

CCC - 50P FROM EACH SALE WILL GO INTO OUR COTTO COMMUNITY CONTRIBUTION FUND