



DECEMBER BUFFET PRIVATE HIRE MENU

£40 PP

INCLUDING WELCOME BUBBLES & NIBBLES

SNACKS

SOURDOUGH & BUTTER

GORDAL OLIVES

AGED PARMESAN ARANCINI, LEMON AIOLI

BUFFET SELECTION

PROSCIUTTO, EXTRA VIRGIN OLIVE OIL

SICILIAN CAPONATA, RICOTTA SALATA & BASIL BRUSCHETTA

WHIPPED SALT COD, FRIED POLENTA, CHIVES

BURRATA, MUSHROOM, BLACK TRUFFLE, ROSEMARY

HALF SHELL SCALLOPS, GARLIC BUTTER

CHICORY, FENNEL, ORANGE, HAZELNUT, BALSAMIC

BRAISED GREENS, CHILLI, GARLIC & ANCHOVIES

PORCHETTA, CANNELINI BEANS, SALSA VERDE

DOLCE

PISTACHIO & LEMON CANNOLI

CHOCOLATE TRUFFLES

SELECTION OF ITALIAN CHEESE, FIG 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