



### **Table sharing menu-sample**

*These will be served in large portions at each table for sharing*

#### **Starters-Antipasti sharing style**

Homemade focaccia, garlic ciabatta, grissini and carasau bread  
Marinated Artichoke hearts with anchovy fillets capers, lemon zest and parsley  
Roast red and yellow peppers with garlic  
Italian tomato, buffalo mozzarella, pinenut and basil salad  
A selection of thinly sliced Italian meats- Salamis, bresaola, prosciutto  
Platters of fresh figs and gorgonzola cheese  
Creamy white bean and roasted garlic dip  
Roast aubergine dip

#### **Main dishes**

Lemon, garlic and thyme roast chicken  
Seabass fillets with lemon and fennel  
Whole fillet of beef Wellington  
Chicken Milanese (pan-fried thin herb breaded chicken breasts)  
Whole fillet of salmon en croute  
Lamb, vegetarian or chicken and preserved lemon tagine  
Wild mushroom, spinach and ricotta cannelloni (v)  
Grilled mediterranean vegetable, mozzarella and pesto stack (v)  
Luxury sausages, caramelised onions and red wine gravy  
Mixed grill of lamb chops, lamb koftes, pork kebabs and quails  
Pork chops 'saltimbocca', grilled with sage and pancetta  
Seafood 'padella'-mixed fish and shellfish in tomato, garlic and white wine broth  
Spanish style chicken, prawn and chorizo casserole  
Moroccan 'shepherd's pie', (cumin spiced lamb, sweet potato topping)  
Slow roast lamb shoulder, oregano and lemon

#### **Side dishes**

Rosemary roast potatoes  
Potatoes Dauphinoise  
Creamy garlic mashed potatoes  
Herby rice pilaf  
Roast butternut with sage butter  
Fruit and almond cous cous  
Tabbouleh  
Herbed lentils with gremolata  
Sautéed red balsamic cabbage  
French beans, shallot, lemon and olive oil dressing  
Savoy cabbage and buttered spring greens  
Mixed leaf salad or caesar salad  
Fennel, cabbage, carrot and celeriac coleslaw

### **Puddings**

Spiced plum and apple crumble, vanilla custard

Classic Tiramisu

Salted caramel cheesecake, caramel sauce

Stack of white and dark chocolate brownies

Dark chocolate tart with cointreau cream

Banoffee pie

Pannetone bread and butter

Chocolate and espresso cups

Meringue nests with vanilla cream, berried and white chocolate sauce

Apple, pear and cinnamon strudel, vanilla marscarpone

Cheese platters, crackers, dried figs and spiced fruit compote