



# BANQUET MENU

## ANTIPASTO

Cured meats, chutney, chill jam, mini Mediterranean vegetable & goats cheese bruschettone(v), wild garlic & white bean ravioli with tomato salsa(v) & supergrain salad, quinoa, barley & lentils (v)

## PASTA OR RISOTTO

Rigatoni slow cooked Italian sausage, Chilli, bay leaf or Pea risotto & pulled ham hock (v)

## SECONDI

Char-grilled 10oz rib eye, roast lemon & thyme barnfed chicken breast, roast pork cutlet. Tuscan roasties, primavera vegetable pea, broad bean & spring greens, kale, garlic olive oil & green salad, cucumber, spring onion, mustard dressing, red wine sauce

## DOLCE

Nonnas Tiramisu to share

**3 course £25 per person 4 course £30 per person**