



SUMMER WEDDING MENU

PANE AND OLIVE

Puglian olives, taralli, basil pesto rolls, black olive rolls and rosemary rolls, extra virgin olive oil and balsamic for dipping. Wood fired focaccia bread with rosemary and garlic, Sardinian carta di musica

ANTI PASTI PLATTERS

Prosciutto platter - Artisan walnut salami, Squisito Prosciutto Cotto with mostarda di frutta glaze, Prosciutto di Parma, spicy Calabrian Spianata salami

Summer vegetable platter - Chargrilled red and yellow peppers with balsamic dressing, home grown tomatoes with Buffalo mozzarella and basil, chargrilled yellow and green courgette, fennel with a salmoriglio, herb and lemon pesto dressing

SECONDI

Leicestershire free range chicken, porchetta style, topped with lemon, garlic and oregano Sicilian salmoriglio dressing served on wood fired Summer vegetables and rosemary roasted potatoes

Lonza di maiale - Roasted loin of pork with sea salt, fennel and smoked garlic served with wood fired Summer vegetables and rosemary roast potatoes

Spinach and ruby chard crespelle - 3 pancakes filled with wilted spinach, ruby chard, ricotta and Grana Padano cheese and topped with a besciamella sauce and more grated Grana Padano cheese, served with wood fired Summer vegetables and rosemary roasted potatoes

DOLCI

Home made gelato and sorbetto - Lemon, Ultimate Chocolate, Honeycomb Crunch, Cookies and Cream, Gin and Tonic sorbetto, Strawberry, Gooseberry and Elderflower, Watermelon and Martini, Lemon, Orange and Basil sorbetto, Madagascan vanilla

