



## Three course dinner party

### Complementary Appetisers

Rosemary breadsticks

Marinated olives

Crusty bread with olive oil and balsamic vinegar dip

### Antipasti

\*Avocado con Gamberetti: King prawns served with sliced avocado, pea shoots and sea food dressing

\*Tuna carpaccio with extra virgin olive oil and capers

\*Gamberi Fra diavolo: grilled prawns in sweet chilli and garlic sauce

Arancini Sicilliani: Sicilian rice balls with spinach

Figs, goat's cheese and Parma ham served on a bed of rocket

Mellenzane all Parmigiana: baked aubergines, layered with rich tomato sauce, parmesan and mozzarella

Insalata tre colore: classic Italian starter of mozzarella, tomato and avocado

Prosciutto e melone: plate of beautifully presented Parma ham and melon

Antipasto misto: Mixed Italian cold meats with olives, marinated mushrooms and roasted peppers

Bruschetta al Pomodoro: garlic infused crusty bread with freshly chopped tomatoes, garlic, basil and a hint of chilli

\*Smoked salmon carpaccio layered with radish, beetroot, orange served with horseradish sauce

Portobello mushrooms stuffed with arabiata tomato sauce, spinach and goat's cheese or with gorgonzola and walnuts

Beef carpaccio served with rocket and shavings of parmesan, drizzled with extra virgin olive oil and balsamic vinegar

Roasted peppers and cannellini bruschetta

### Secondi

Risotto Marinara: creamy sea food risotto/ or Mixed mushroom Risotto

Pollo Milanese: lightly coated chicken breast served with sauté potatoes and fresh green salad

\*Salmon filet in sweet chilli dressing, battered baby potatoes with tarragon and chives, rocket, fenel and orange salad

Pollo alla cacciatora: marinated chicken thighs in reach tomato sauce with olives, served with roasted rosemary, baby potatoes and green bean salad with roasted hazelnuts and orange dressing

Piccatta: slices of chicken sautéed in tangy lemon butter sauce with salty lemons, served on a bed of seasonal green vegetables.

\*Melt in the mouth one pot lamb stew with baby potatoes, broad and green beans served with crusty bread.

\*Lamb shanks in red wine gravy with button mushrooms, mustard mash and red braised cabbage.

Pollo Marsala with chestnut mushrooms served with pasta pappardelle

\*Zuppa di pasce: Neapolitan sea food stew

\*Cod filets poached in tomato and thyme sauce with black olives and capers, served with selection of vegetables

*Spinach and ricotta cannelloni*

\*Baked seabass served on roasted peppers and pine nuts.

*Complementary cheese board to share*

Selection of cheeses, crackers and chutneys

*Dolci*

*Tiramisu*

*Individual lemon meringue pies*

*Fresh fruit tartlets with mascarpone cream*

*Individual raspberry and white chocolate cheesecake pots*

*Summer berry Pavlova*

*Banoffee pie pots*

*Dark chocolate and espresso pots with mascarpone and Irish cream liqueur*

**3 courses: £40 per person**

**(Surcharge of £3 per person if both starter and main course are marked \*)**

**For parties of up to 6 guests please choose the same dishes for all. For parties of 7 and more please choose up to 2 different dishes.**

**The price above is for food only which can be delivered as a takeaway ready to be served. For private chef service £15 per hour service charge applies.**

Food allergies and intolerances.

Allergen list for each dish will be provided.

Please ask for a list of ingredients before placing an order.

I follow good hygiene practices in my kitchen to reduce the risk of cross contamination however, whilst a dish may not identify a specific allergen as an actual ingredient, please be aware that all known allergens are used in my kitchen.