



My Backyard Kitchen

Three course dinner

Please choose the same dishes for everyone in the party

Appetisers (complimentary)

Selection of breadsticks, tarallini and crostini

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

*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

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, fennel and orange salad

Pollo alla cacciatora: marinated chicken thighs in rich 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

White chocolate ganache and raspberry tartlets

Banoffee pie pots

Macedonia: strawberry and blueberry fruit salad with a hint of amaretto

Dark chocolate and espresso pots with mascarpone and Irish cream liqueur

3 courses: £30 per person

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

Prices above are for food only if waiting service is required additional cost of £12.50 per person per hour will be added