



Italian Menu

Starters examples

Caprese salad

Fig, truffle honey, charcuterie & ciabatta

Whipped ricotta, fennel & apple salad

Caponata , marinated olives & chargrilled sourdough

Panzanella salad

Mozzarella & chargrilled peaches

Torched sardines, apple cider chutney, micro-rocket, ciabatta

Lobster ravioli, heritage tomato sauce, basil oil

Main courses examples

8-hour short rib ragu, tagliatelle & Old Winchester cheese (local equivalent to parmesan)

New Forest mushroom risotto, truffle dust & Old Winchester

Primavera risotto (spring vegetable risotto)

Dorset brown crab risotto

Roasted hake loin, Amalfi lemon butter sauce - seasonal veg

Osso Buco

Poole clam linguine

Purbeck pig loin chop, sage & butter sauce, orzo

Desserts examples

Amalfi lemon tarte & ice-cream

Martini espresso tiramisu



Heston's golden syrup crème brulee

Chocolate tort

Eton mess with local fruit

ITALIAN: 4 courses example

1st course

Range of crostini: whipped ricotta & crispy shallots, caponata & salami,
mozzarella & pesto/sun-dried tomato

2nd course

Prawn & crab ravioli

Caprese salad

Panzanella salad (heritage tomatoes/burrata & sourdough croutons)

Baccala croquettes & garlic butter sauce

3rd course

Poole Clam linguine (Poole clams & white wine sauce)

Dorset crab risotto

Pan fried corn-fed chicken breast, new forest mushroom sauce & creamy
polenta

Hampshire estate venison ragu – pappardelle

Desserts

Amalfi coast lemon tarte & Purbeck ice-cream

Espresso martini Tiramisu

Heston's golden syrup crème brulee



Chocolate tort & Purbeck ice cream

Eton mess with local fruit

ITALIAN LUXURY: 5 Course example

1st course

Selection of canapes

2nd course

Sesame crusted loin of tuna - fennel & apple shavings & citrus dressing

3rd course

Lobster ravioli - butter onion emulsion & basil oil

4th course

Sweet pea risotto & rump of lamb

Desserts

Amalfi coast lemon tarte & Purbeck ice-cream

Espresso martini Tiramisu

Chocolate ganache tort & Purbeck ice cream