HUNGRY CHEFS 2018 PREMIUM MENU £39 per head

Choose 3 courses for £39 per person (minimum 10 covers). 1 option for per course with alternative options for Vegan, Vegetarian and Gluten-free if applicable. Add extra canapes or courses for the prices quoted.

STARTERS - CHOOSE ONE FOR THE PARTY

Jerusalem artichoke soup, drizzled with spinach pesto and dressed with chopped, toasted, hazelnuts. (VG & GF)

Spicy roasted cauliflower salad with Lebanese 7 spice, black olives and wild rice (VG & GF)

Panzanella – Tuscan bread salad with anchovies, bread and tomatoes*

Ravioli with hot smoked trout filling, heritage beetroot, with a poppy seed, butter and lemon sauce.*

Aubergine Parmigiana - Baked layered aubergine with parmesan-style hard cheese and Cheddar, tomato and basil (V)

Ham hock raviolo - Homemade raviolo with smoked ham hock in a pea, broad bean and asparagus sauce.

Prawns and salmon tortelli, in a shellfish bisque.

Ricotta, squash, spinach rotolo pasta with roast peppers veloute' (V)

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* denotes dishes that can be vegetarian or vegan on request

OR

ARANCINI STARTERS - CHOOSE ONE PER GUEST

Arancini means "little oranges" in Italian. An arancino (singular) is a portable street food made of risotto, with a delectable middle made up of a slow-cooked meat ragu or vegetarian filling, often with melted cheese as a component. The handmade risotto balls are dipped in flour and breadcrumbs and deep-fried. One bite, and you'll be hooked. **We can take pre-orders for arancini which are served with a salad as a starter and can be gluten-free if requested.**

Al ragu' The classic: slow-cooked bolognese of beef, pork and veal with peas and Somerset mature cheddar.

Funghi (V) Mushroom risotto with melting middle of mozzarella and Italian hard cheese

Piccante Spicy salami (nduja) with parmesan and mozzarella centre

Norma (V) Braised aubergine and basil stew with a Parmesan-style, hard cheese and mozzarella in a tomato risotto.

Veganissimo (VG) Sicilian aubergine and tomato sweet and sour stew with sultanas and pine nuts

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PASTAS & RISOTTO MAINS - CHOOSE ONE FOR THE PARTY

Tomato and parmesan risotto with crispy tempura courgette. (V)

Lasagna al forno - Layered fresh pasta sheet with bolognese, bechamel and parmesan

Chianti braised beef with paccheri pasta and Parmesan

Spiced lamb cannelloni, butternut squash veloute and Taleggio cheese,

Potato gnocchi, pulled rabbit in a creamy tarragon and wild mushroom sauce with truffle oil

Sicilian lasagna, beef and pork bolognese, aubergine and salted Ricotta

Sardinian fregola (giant couscous) in a seafood sauce

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Chicken and spiced sausage tagliatelle dressed with Pecorino and toasted breadcrumbs

Pancetta, scallop and pea linguine

Seafood risotto shaved fennel, lemon zest and chilli

MAINS - CHOOSE ONE FOR THE PARTY

Porchetta - rolled pork belly stuffed with fennel seeds and herbs, and peperonata, garlic and rosemary roast potatoes.

Chianti braised beef brisket, confit potatoes, celeriac and glazed carrots.

Sicilian Style stuffed chicken breast with capers, sultanas, olives & pine nuts in a Marsala sauce, roasted cauliflower and garlic mashed potatoes.

Pork saltimbocca, parma ham, sage, white wine sauce, tempura courgettes and dauphinoise potatoes.

DESSERTS - CHOOSE ONE FOR THE PARTY

Cannoli: A selection of Sicilian pastry tubes filled with either sweetened ricotta and choc chips or lemon mascarpone mousse

Torta: Orange and almond cake (GF & VG) A flourless sponge moist with fresh oranges made from ground almonds

Summer fruit tart – a sweet shortcrust pastry base with a fresh custard filling topped with fresh summer fruit glazed with a vegetarian gel.

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EXTRAS

Selection of local cheeses with crackers and chutneys £5.50 per head

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CANAPES £2.50 each or £7 for 3

Vegan - £2.50 each

- Sicilian caponata on crostini (VG)
- Green olive tapenade on crostini (VG)
- Pumpkin purée with pomegranate on crispy flatbread (VG)
- Bagaganoush on crispy flatbread with coriander (VG)
- Polenta squares with peppers & oregano (GF)
- Chargrilled courgette & roast pepper rolls with basil (GF)
- Roasted cauliflower with turmeric & cumin (VG)
- Bean patties with a spicy tomato dip (VG)·
- Sicilian caponata on panelle (gram flour fritters) (VG)
- Green olive tapenade on crostini (VG)

Vegetarian - £2.50 each

- Spinach, raisin & feta filo parcels (V)
- Aubergine, chilli & mint with tahini (V)

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- Gorgonzola & red onion tarts (V)
- Chestnut mushroom & mascarpone tarts (V)
- Polenta with Gorgonzola & a chicory & walnut vinaigrette (V)
- Chargrilled aubergine with pesto & buffalo mozzarella (V)
- Spinach, raisin & feta filo pie (V)
- Chestnut mushroom & mascarpone tartlets (V)
- Young goat's cheese with herbs & preserved lemon crostini (V)
- Babaganoush with mini grissini(VG)
- Sicilian roasted cauliflower, saffron and sultana tarts (V)
- Whipped feta, lemon and rosemary with olives on crostini (V)

CANAPES £3.00 each or £8.00 for 3

Fish canapés - £3.00 each

- Crab & fennel tartlets
- Mini crab cakes with a Sicilian lemon dressing
- Smoked salmon and creme fraiche profiteroles
- Smoked salmon and dill cream on cucumber
- Crispy king prawns with sweet chilli dip

Meat canapés - £3.00 each

- Chicken liver parfait & red onion marmalade on crostini
- Pork belly squares with fennel & chilli

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- Prosciutto, smashed white beans & parsley on crostini
- Medjool dates, mascarpone, mint & crispy ham
- Sicilian lamb, cumin and coriander meatballs

Skewers - £3.00 each

- Monkfish & pancetta with lemon
- Chargrilled scallops with a saffron aioli
- Spicy lamb kofta with tzatziki

Deep fried canapés - £3.00 each

- Arancini - Sicilian risotto balls with mushroom and fontina (v)
- Polenta chips with rosemary & a spicy tomato dip (v)
- Falafel with tahini sauce (v)
- Salt cod fritters with aioli

Sweet vegan canapés - £2.50 each or 3 for £7.00

- Medjool dates with cashew cream (GF)
- Salted chocolate brownie with coconut & toasted pumpkin
- Poached pears on skewers with dark chocolate (GF)
- Date & coconut balls (GF)

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Sweet canapés - £2.50 each or 3 for £7.00

- Medjool dates with sweetened ricotta & pistachio praline
- Raspberry & rose meringues
- Espresso Chocolate brownie diamonds
- Warm treacle tartlet
- Apple profiteroles with caramel
- Mini dark chocolate tarts
- Blackcurrant mousse in a milk chocolate cup
- Raspberry and mascarpone shortbread squares
- Banoffee tartlets
- Strawberries dipped in Belgian chocolate
- Tropical fruit skewers with Greek yoghurt dip
- Mini chocolate arancini dusted with cinnamon sugar

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