Weddings

Classic

Please choose one dish from each course

Starters

Funghi con Aglio (v)
Sliced mushrooms cooked with garlic, butter and parsley served on a bed of salad

Pate del Capocuoco
Chefs homemade duck and orange pate served with toasted bread

Melone (v)
Mixed melon patter

Insalato di Pomodori e Mozzarella (v)
Tomato and mozzarella cheese with olive oil and basil

Filetto di pollo con Salvia
Fillet of chicken in a white wine and sage sauce

Main Course

Turchia Roulade
Turkey breast roulade with apricots

Pollo con Briciole di Pane
Breast of chicken with breadcrumb and a creamy cheese sauce

Salmone
Poached salmon served in a creamy mushroom sauce

Agnellotti (v)
Homemade large pasta parcels filled with cheese and spinach with a tomato sauce

Cosciotto di Agnello al Vino Rosso
Leg of lamb in a red wine and shallots

All above served with vegetables and potatoes

Sweet

Vassoio di Frutta Fresca
Fresh fruit platter

Classico Creme Brulee
Classic creme brulee

Meringa
Meringue served with strawberry and raspberry

Tiramisu
A classic italian pick me up