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Banquet Menu

To Start

Ham Hock Salad

tossed with barley, crushed peas, green apple, pumpkin seeds, celery & bitter leaves in a lemon, honey & grain mustard dressing
or

Warm Parmigiana & Straciatella

baked eggplant with tomato & basil served over creamy mozzarella treads

Entrée

Roasted Jerusalem Artichoke Risotto

tossed Italian carnaroli rice cooked with jerusalem artichoke topped with ratatouille vegetables
or

Garganelle Nduja, Ceci & Ricotta

fresh egg pasta tossed with spicy Sicilian Nduja, tomatoes, chick peas, wild rocket & ricotta cheese

Sorbet

Lemon & Limoncello Sorbet

Main Course

Argentinean Grass Fed Beef Sirloin

with sautéed assorted mushroom, herb crumbs, pumpkin & red bell pepper ketchup

Pan Fried Local Pork Loin Steak

served with Cider Braised red cabbage & gingered apple puree

Fresh Fish of the Day

Dessert

Daily Selection of Desserts

Minimum number of 8 persons

58 per person