

Mediterranean Tapas Menu

Breads

Assorted Breads

Sour dough bread, seeded breads, ciabatta bread, rye bread and music bread

Olive Oil and Balsamic Vinegar

Starter

English Artisan Salami

Fennel and white pepper, fig and blue vinny, chorizo picante
Garnished with fresh pea shoots

Parma Ham

Ruffles of Parma ham, garnished with fresh pea shoots

Carpaccio of Beef

Home cured fillet of beef, thinly sliced and brushed with a little white truffle oil
Sprinkled with shavings of Parmesan, spots of porchini and white truffle
mayonnaise
Garnished with baby rocket leaves, and Parmesan crisps

Buffalo Mozzarella and Boccohini

Sliced buffalo mozzarella and little individual boccohini mozzarella balls
Topped with baby basil leaves, with half cured cherry vine tomatoes
And sliced sun blushed tomatoes

Cured Plum Vine and Heritage Tomatoes

Half cured and fresh heritage tomatoes, garnished with baby basil leaves
With a raised glass dish of homemade pesto in the centre the dish

Hummus

A very smooth, not too garlicky hummus drizzled with olive oil
And a little freshly grated lemon rind with baby coriander leaves

Main Course

Baby Chorizo Sausages

Oven roasted in a little honey sprinkled with fresh rosemary

Sweet Potato Fries

Sprinkled with a little flaked sea salt

Baked Red Pepper Risotto

A light red pepper risotto with baked red pepper puree

And pan fried red, green and orange peppers

Topped with baked red pepper salsa, parmesan crisps and baby basil leaves

Roasted Mediterranean Vegetables

Grilled aubergines, assorted peppers and baby bells, red onion, Halloumi cheese
And courgettes, in a basil and lime juice dressing, garnished with baby basil leaves
Served with a raised glass dish of homemade blanched tomato salsa in the centre
of each dish

Lemon and Thyme Chicken

Breast of char grilled chicken marinated in garlic, thyme and fresh lemon rind

Served with char grilled half lemons and whole bulbs of smoked garlic

Cut in half to expose the smoked garlic, sprinkled with fresh thyme and sprigs of
lemon balm

Sea Bream

Individual fillets of sea bream pan fried and served on a bed of wilted spinach

Drizzled with a little herb oil and topped with baby fennel leaves

Served with wedges of fresh lime and a raised glass dish of lemon aioli in the
centre of the dish

Pulled Pork

Little towers of sweet sticky pulled pork on bed of pea and mint puree

Garnished with fresh pea shoots

Served with a silver pot of crispy crackling in the centre of each dish

Warm Homemade Rosemary and Garlic Focaccia and Flat Breads

pudding Platters

Lemon Soufflé

A light zingy lemon soufflé with crushed pistachios nuts
Whipped cream rosettes garnished with sprigs of mint and sugared lemon rind

Strawberries and Raspberries

Served at the side of the platter
Hulled half strawberries with fresh raspberries sprinkled with a little sugar

Heart Shaped Shortcake Biscuits

Chantilly Cream

Served in a little white china bowl on the platter with the puddings