



## Sample Menu for a 60-Person Event

### DRINKS

- 40 servings of cocktails (Negroni, Aperitivo Spritz, Passion Fruit Martini)
- 6 bottles of Prosecco Superiore
- 6 bottles of Vermentino Sardo (white wine)
- 6 bottles of Valpolicella Ripasso (red wine)
- 10 servings of assorted soft beverages

### GRAZING TABLE – FOOD MENU

**Truffle Pizza Canapé:** Artisan sourdough pizza topped with cheese and a drizzle of white truffle oil.

**Italian Charcuterie, Cheese & Antipasti Sharing Board (m, w, n):** A selection of artisan cured meats and cheeses, wild olives, sundried tomatoes, and taralli bread.

**Orecchiette, Broccoli (m, w, n) :** Fresh pasta with broccoli and Pecorino

**Burrata & Cherry Tomato (m, v):** Stracciatella cheese from La Latteria served with sweet cherry tomatoes, wild oregano, and Ligurian olive oil.

**French Beans with Miso (s, se, v):** Steamed French beans tossed with yellow miso from Japan's Gifu Prefecture and sprinkled with sesame seeds.

**Roasted Porchetta:** Tender, slow-cooked pork infused with rosemary and herbs.

Tiramisu Cheesecake

### SAMPLE QUOTE

Number of guests: 60

Event time: 4 hours (7pm to 11pm)

Full private hire: Bar Counter room, Old Stable Room, Courtyard (summer)

Waiting staff, chefs

Cost: £5,600 (subject to seasonal variation)

