

GRAZING TABLE - PRIVATE HIRE

Italian Antipasti, Charcuterie, Vegetable & Pate` Sharing board

Pomodorini, Burrata (V)

Risotto Funghi (V, GF)

Trofie alla Genovese (V, GF)

Broccoli Orecchiette, Pecorino (V, GF)

Fregola with Tuscan Sausage

Fresh Fruit Platter

MAINS

Roasted Porchetta (GF)

Karaage Japanese Chicken (GF)

DESSERT & CHEESE

Seasonal Fruit Cake (serves 12/16) add £70

Cheese Board add £7pp



Three dishes £48 add main +£10 pp

Four dishes £58 add main +£10 pp

Five dishes £68 add main +£10 pp

V: vegetarian, GF: gluten free



Grazing Table Reception Details - Costs

Product name	Description	size	Unit price	Q.ty	Total
Classic Italian cocktails	Aperitivo Spritz, Negroni, G & T	glass	£13.50	20	£270.00
Ferrari Maximum Blanc de Blanc	Italian Champagne	bottle	£56.00	4	£224.00
Menabrea Lager or Zero	Italian craft beer	330ml	£7.00	20	£140.00
Verdicchio	White wine	750ml	£40.00	2	£80.00
Montepulciano Gran Sasso	Red wine	750ml	£40.00	2	£80.00
Menu	Grazing table		£58.00	30	£1,740.00
Waiters, Bar Staff, Chef	4 staff up to 40 guests, 5 staff up to 50 guests		£150.00	4	£600.00
					£3,134.00
			Per guest	30	£104.47

Number of guests: 30

Service charge of 12.5% will be added to your bill

Time: 6:30pm to 10:30pm