



BUFFET MENU

£30 PER HEAD

SELECTION OF PIZZAS

Meat, veg & vegan

MARGHERITA (v)

Tomato sauce, fior di latte, basil, extra virgin olive oil

DOUBLE TROUBLE

Tomato sauce, chicken, ventricina, smoked mozzarella, jalapeños, aged Parmesan

MUSHROOM & TRUFFLE

Mascarpone base, Taleggio, chestnut mushrooms, white truffle oil, Parmesan

WINTER BLOOM

Roasted butternut squash, smoked mozzarella, fennel sausages, chilli, parmesan shavings and garlic oil infused with sage

BUFFET ITEMS

CHARCUTERIE BOARD

Selection of Italian cured meat & cheese

NDUJA ARANCINI

WILD MUSHROOMS CROQUETAS (v)

BEETROOT BORANI DIP & FLAT BREAD (v)

CHICKEN LIVER & TRUFFLE CROSTINI

GORGONZOLA WALNUT & APPLE CROSTINI

MIXED OLIVES (vg)

CAPRESE SALAD

ROCKET & PARMESAN SALAD

SUNDRIED TOMATO FOCACCIA (vg)

*Please note a discretionary 10% service charge will be added for group bookings.
Speak to our team about dietary requirements*