



INFORMAL FEASTING

INDULGENCE



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ANTI PASTI TABLE

Beetroot, Za'Atar and Chilli Houmous

Figs, Mozzarella and Air Dried Ham

Warm Freshly Baked Italian Breads

Marinated Olives

TO SHARE

Char Grilled Bavette of Beef, Horseradish and Wild Garlic

Spatchcock Chicken, Honey, Ginger and Lemon

Torte of Peas, Mint and Ricotta v

BOWLS

Bulgar Wheat, Heritage Tomatoes, Samphire, Basil

Squash, French Beans, Rucola

Roast Cauliflower, Crisp Apples, Pomegranate

TO INDULGE

Summer Garden Sorbets and Italian Meringue



INFORMAL FEASTING

TO START

Burrata di Buffalo and Parma Ham
Char Grilled Peaches, Wild Elderflower Dressing

TO SHARE

Char Grilled Cotswold White Chicken
Lemon, Honey and Thyme

BOWLS

Summer Squash, Cider Apples, Puy Lentils and Toasted Pine Nuts
Heritage Tomatoes, Basil and Mint
Wood Roasted Potatoes, Smoked Garlic and Rosemary

TO INDULGE

Vanilla Pavlova
Chocolate Mousse and Summer Berries



INFORMAL FEASTING

TO START

Pots of Smoked Duck Liver Paté and Artisan Breads
Platters of Goats Curd, Spiced Lentils, Kale and Pomegranate
Baskets of Warm Arancini and Aioli

TO SHARE

Char Grilled Leg of Oxfordshire Lamb
Lemon, Garlic and Rosemary, Salsa Verde

BOWLS

Summer Garden Caponata
Summer Greens, Tahini and Toasted Peanuts
Daupinoise Potatoes

TO INDULGE

Warm Chocolate and Salted Caramel Brownies
Bourbon Vanilla Ice Cream