

Hotel
du Vin

Cannizaro House

PRIVATE DINING
MENUS





DRINKS PACKAGES

Package prices per person

Crémant £19.95

One glass of Fiol, Veneto, Italy | ½ bottle of house wine | Still and sparkling mineral water

Classic £26.95

One glass of house Champagne or Gin & Tonic
½ bottle of wine. Vermentino, Zagare, Terre Siciliane (Sicily), Italy
and Nero d'Avola, La Segreta, Planeta, Sicily, Italy
Still and sparkling mineral water

Premium £31.95

One glass of Cuvée Hotel du Vin Champagne
½ bottle of wine. Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy
and Malbec by Hotel du Vin, Mendoza, Argentina
Still and sparkling mineral water

Prestige £40.95

One glass of Lanson Rosé Champagne
½ bottle of wine. Chardonnay, Kendall Jackson, Vintners Reserve, California,
USA and Pinot Noir, Seifried Estate, Nelson, New Zealand
Still and sparkling mineral water

Additions

Glass of sparkling wine £7.95

Glass of house Champagne £12.50

Bucket of beers £37.95 for 12 | £99.95 for 24

Choose from Heineken, Chang, Birra Moretti

Bucket of soft drinks £15.95 for 6 | £28.95 for 12

Choose from Schweppes lemonade or ginger beer 200ml,
Franklin & Sons raspberry or elderflower lemonade 275ml,
Coca-Cola 330ml, Eager Juice orange, cranberry,
pineapple, apple, grapefruit

CANAPÉS MENU

Bresaola Crisps

Fine slices of lean tender cut cured beef fried served with ruccola, Parmesan shavings and balsamic *(42kcal)*

Caesar Salad Cups *(117kcal)*

Parma Ham & Vanilla Poached Figs *(81kcal)*

Smoked Salmon Roses

Dill crème fraîche *(70kcal)*

Smoked Mackerel Pâté & Courgette *(59kcal)*

Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on crostini *(141kcal)*

Gorgonzola & Spinach Quiche *(205kcal)*

Mini Baked Potato [VGI]

Parmesan *(32kcal)*

Truffle & Parmesan Arancini Balls *(74kcal)*

Choice of Three Items £14.50 per person

Choice of Six Items £21.50 per person

Choice of Nine Items £25.50 per person





CLASSICO MENU

Served with sourdough bread and Lescure butter

Bresaola Punta D'anca

Rucola and Parmesan salad, truffle dressing *(344kcal)*

Severn & Wye Smoked Salmon

Treacle soda bread and fromage blanc *(297kcal)*

Minestrone [V]

Chunky vegetable soup with orzo and cavolo nero,
served with toasted Altamura bread *(201kcal)*

Cannizaro House Salad [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(142kcal)*

Roast Porchetta

Rosemary, lemon and polenta roast potatoes *(1172kcal)*

Seared Fillet of Sea Bream

Piperade and olive tapenade *(110kcal)*

Tortellini Di Spinaci E Ricotta [V]

Roasted walnuts, Parmesan and baby spinach *(739Kcal)*

Grilled Viola Aubergine [VGIA]

Stuffed with tomato and mozzarella *(929Kcal)*

Served with seasonal vegetables' and potatoes

Limoncello Tiramisu *(723kcal)*

Vegan Chocolat & Banana Pot [VGI]

Rich chocolate and banana mousse with coconut and vanilla yoghurt *(604kcal)*

Zabaglione Trifle

Panettone and griottine cherries *(445kcal)*

Piatto Di Formaggi

A selection of Italian cheese served with biscuits and chutneys,
including Gorgonzola, Taleggio, fontina and pecorino *(606kcal)*

£39.95 per person

PREMIUM MENU

Served with sourdough bread and Lescure butter

Prosciutto Di Parma Ham & Charentais Melon

Sherry and shallot dressing (176kcal)

Tiger Prawns

Garlic butter and aioli dip (576kcal)

Classic Caesar Salad

Romaine lettuce, anchovies, croutons, Parmesan and Caesar dressing (427kcal)

Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on toasted Altamura bread (536kcal)

Sicilian Roast Chicken

Rosemary, lemon and polenta roast potatoes (1012kcal)

Pan-Fried Stone Bass

Panzanella Salad, Basil Pesto (340kcal)

Crispy Lentils [V]

Caramelised onions, Gorgonzola and tomato sauce (715kcal)

Spelt Risotto Primavera [VGI]

Baby Vegetables (706kcal)

Served with seasonal vegetables' and potatoes

Tiramisu [V]

Layers of mascarpone, coffee and sponge finished with cocoa powder.

A real Italian classic! (479kcal)

Chocolate Bomb [VGI]

Vegan vanilla ice cream, hot chocolate sauce and cherries (873kcal)

Lemon Tart [V]

Raspberry sorbet (989kcal)

Piatto Di Formaggi

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, fontina and pecorino (606kcal)

£54.95 per person





PRESTIGIO MENU

Served with sourdough bread and Lescure butter

Chicken Liver Parfait

Toasted brioche *(361kcal)*

Dorset Crab & Avocado Tian

Chilli and mint dressing, lemon *(199kcal)*

Burratina, Spring Vegetable Broth

Tapenade tuile *(522kcal)*

Sauteed Wild Mushrooms [VGI]

Madeira sauce, toasted sourdough *(222kcal)*

Fillet Steak 200g

21 day aged, served with fries, Provençal tomato and watercress *(840kcal)*

Rump Of Lamb

Nduja boulangere and salsa verde *(808kcal)*

Roast Salmon

Parmesan polenta cake and salsa verde *(772kcal)*

Roasted Heritage Carrots with Whipped Feta [VGI]

Herb roasted carrots with a spiced dressing and chickpeas *(685kcal)*

Served with seasonal vegetables' and potatoes

Blueberry & Lemon Curd Fool [V] *(989kcal)*

Poached Chocolate Cake

Honey crème fraîche *(479kcal)*

Cannoli Siciliani

Stuffed with mango mascarpone and pistachios *(498kcal)*

Piatto Di Formaggi

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, fontina and pecorino *(606kcal)*

£69.95 per person



SUPPER SNACKS

Rigatoni Con Salsiccia

Sausage, peperoncino and fennel (164kcal)

Chicken Milanese (1,012kcal)

Burratina, Spring Vegetable Broth

Tapenade tuile (562kcal)

Arancini

Truffle and Parmesan (302kcal)

Minestrone Soup [V]

Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread (101kcal)

Aubergine Ravioli [V]

Stuffed with tomato and mozzarella (232kcal)

Tomato, Tapenade & Basil Galettes [V] (256kcal)

Pecorino & Balsamic Onion Quiche [V] (284kcal)

Aubergine & Halloumi Parmigiana Bake [V] (120kcal)

Truffle & Thyme Breaded Macaroni & Cheese [V] (246kcal)

Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on toasted Altamura bread (268kcal)

Zucchini Fritti [VGI] (76kcal)

Choice of Four £21.50 per person

Choice of Eight £40.00 per person





For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

[VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.