

**Cannizaro** House

# GREAT COMPANY MENUS



# MEETINGS TO MAKE YOUR MOUTH WATER

Our delicious array of buffet menus, inspired by fresh and seasonal ingredients, are prepared by our chefs to enhance your meetings and events.

Our core buffet menus are tiered to suit all budgets and tastes, with our entry level offering being the Pizza Selection, served with pommes frites. For a wholesome and vibrant display, we would recommend our Salad Selection, with choices from the protein section and an array of delicious salads. For a more substantial meal, ourHot Selection is full of Italian classics and comforting options. For larger groups of 25+, we can combine the tiers to provide our Ultimate Selection, with hot and cold dishesto cover all preferences.

Menus will change with the seasons and our Chefs will choose the best dishes on the day for your enjoyment. Menus are created to offer guests a balanced selection of dishes and are changed daily, to ensure you can look forward to something different each day you are with us. Sample menus are provided, to whet your appetite.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten free and vegan alternatives available. Please let us know in advance of your requirements for events of 20+ or by 10.30am on the day for smaller groups.





### **BUFFET SELECTOR MENU**

PIZZA SELECTION CHOOSE 3 DISHES FROM THIS SECTION

Marinara [VGI] (96kcal)

Garlic Bread [V] (119kcal)

Margherita [V] Classic tomato marinara base with mozzarella (134kcal)

Pepperoni & Guindilla Chilli (147kcal)

Prosciutto E Fungi Prosciutto and mushroom (149kcal)

Anchovies, Capers, Olives & Onion (140kcal)

All served with pomme frites (173kcal) and house salad (120kcal)





#### SALAD SELECTION 1 CHOOSE 2 DISHES FROM THIS SECTION

Char-Grilled Chicken Lemon and thyme (254kcal)

Salmon Selection Hot and cold smoked (204kcal)

White Bonito Tuna (326kcal)

Marinated Aubergine [V] Birds-eye chilli, tahini and oregano (227kcal)

Portobello Mushroom [V] Pearl barley and preserved lemon (138kcal)

SALAD SELECTION 2 CHOOSE 3 DISHES FROM THIS SECTION

Radish & Broad Bean [V] Course grain mustard and olive oil (61kcal)

> Watermelon, Feta & Red Onion [V] Mint dressing (223kcal)

Niçoise Green Beans Soft boiled egg, new potatoes, olives and tomatoes (153kcal)

Chargrilled Courgettes, Halloumi & Green Beans [V] Mint and lemon (179kcal) Fennel, Feta & Pomegranate [V] Sumac yoghurt (138kcal)

Roast Red & Golden Beetroot [V] Sour cream and chives (164kcal)

Cucumber & Poppy Seed [VGI] Red chilli (261kcal)

> Salade Maison [VGI] Baby kale, edamame beans, quinoa and alfalfa sprouts (57kcal)

Classic Potato Salad [V] Red onion, cornichons and soft boiled egg (90kcal)

Pizza Selection £14.95 per person Salad Selection £19.95 per person | £24.95 with dessert

# **BUFFET SELECTOR MENU**

### HOT SELECTION - MAINS CHOOSE 2 DISHES FROM THIS SECTION

Rigatoni Con Salsiccia Sausage, peperoncino and fennel (164kcal)

Corn-fed Chicken Milanese Fennel and ruccola salad (93kcal)

Italian Fish Pie Gratin Parmesan crust (110kcal)

> Caponata [VGI] Grilled halloumi (61kcal)

### Sicilian Fish Bake

Roasted aubergine, tomato, chilli, raisin and pinenut (121kcal)

Pasta Puttanesca Tomatoes, olives, capers and anchovies (84kral)

#### Risotto Primavera [VGI] Carnaroli rice, sweet peas, broad beans, young vegetables and Parmesan (97kcal)

#### SIDES CHOOSE 3 DISHES FROM THIS SECTION

Pommes Frites [V] (173kcal) Pomme Purée [V] (113kcal) Buttered New Potatoes [V] (106kcal) Aromatic Couscous with Roasted Vegetables [VGI] (124kcal) Mediterranean Vegetables [VGI] (111kcal) Haricots Verts [V] (66kcal) Glazed Carrots [V] (113kcal) House Salad [V] (65kcal)

#### DESSERT SELECTION CHOOSE 1 DISH FROM THIS SECTION

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Crème Brûlée [V] Baked vanilla custard, glazed under sugar (274kaal)

Pot Au Chocolat [V] Classic chocolate mousse with crème Chantilly (256kcal)

### Tropical Fruit Eton Mess [V]

Meringue, rum cream, pineapple, mango, papaya, kiwi and passion fruit compote (204kcal)

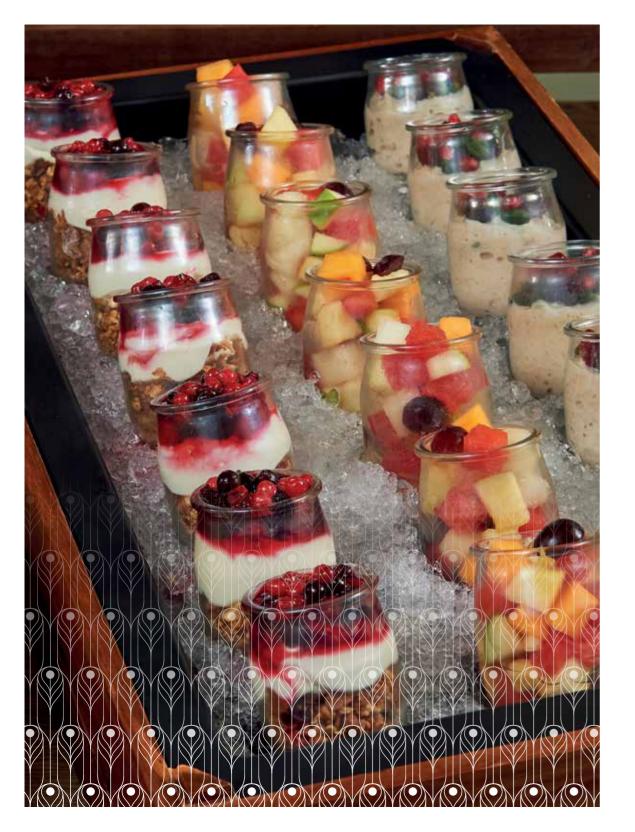
#### Tiramisu [V]

Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic! (120kcal)

All served with fruit salad [VGI] (46kcal)

Hot Selection £22.95 per person | £27.95 with dessert

Dessert Selection £5.00 per person



### BREAKS

MORNING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V] (257kcal) Bircher Muesli Pot [V] (202kcal) Fruit Salad Pot [VGI] (46kcal)

### MID-MORNING BREAKS

Granola Bars [V] (264kcal) Classic Viennoiserie Selection [V] (373kcal) Madeleines [V] (269kcal)

### AFTERNOON BREAKS

Savoury Viennoiserie [V] (470kcal) Chocolate & Hazelnut Madeleines [V] (269kcal) Canelé [V] (131kcal)

### SERVED WITH COFFEE & A SELECTION OF TEAS

One Break £4.50 per person Two Breaks £8.50 per person Three Breaks £10.95 per person

### SANDWICHES, PIZZADILLA & SAVOURIES THREE FINGER PORTIONS FOR £10.95

Proscuitto Di Parma Pizzadilla Parma ham, buffalo mozzarella, pesto and ruccola in a folded home baked pizza dough (377kcal)

Meatball Pizzadilla Meatballs, buffalo mozzarella and ruccola in a filded home baked pizza dough (387kcal)

Plum Tomato & Buffalo Mozzarella Pizzadilla [V] Plum tomato, buffalo mozzarella and ruccola in a filded home baked pizza dough Ham & Gruyere Mini Croissant

Severn & Wye Smoked Salmon & Cream Cheese Brioche roll (178kcal)

Ratatouille, Vegan Style Feta & Socca Pancake Wrap [VGI]

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

Gorgonzola & Spinach Quiche

#### DESSERTS A CHOICE OF TWO FOR £3.50

Scone, Jam, Clotted Cream [V] (332kcal)

**Tiramisu** [V] Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic! (120kcal)

Valrhona "Nyangbo" Pot Au Chocolate [V] (124kcal) La Profiterole [V] Chantilly cream and chocolate sauce (295kcal)

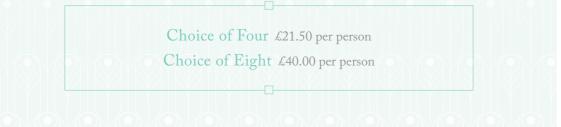
> Poached Italian Peaches [V] Amaretto, vanilla ice cream and roast almonds (95kcal)

Vanilla Semi Fredo [V] Crushed pistachio and roasted plums (217kcal) Fruit Salad [VGI] (46kcal)

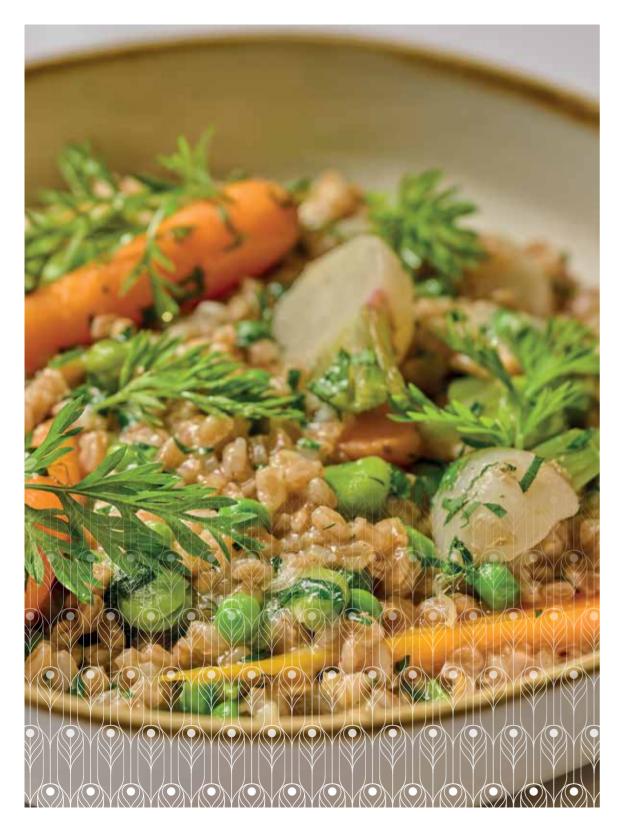


### SAVOURY NIBBLES

Anchovy Fritto Misto Garlic aioli (409kcal) Tomato, Tapenade & Basil Galettes [V] (256kcal) Baked Potato Skins with Caesar Salad (379kcal) Meatball Pizzaiola (144kcal) Pecorino & Balsamic Onion Quiche [V] (284kcal) Zucchini Fritti [VGI] (76kcal) Porcini Mushroom Cappuccino [VGI] (59kcal) Aubergine & Halloumi Parmigiana Bake [V] (120kcal) Truffle & Thyme Breaded Macaroni & Cheese [V] (246kcal)







### HAND HELD SNACKS & BOWL FOOD

Polpette Meatballs with tomato sauce and mozzarella (425kcal)

Bruschetta Al Pomodoro [VGI] Classic tomato and basil on toasted Altamura bread (268kcal)

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)

Risotto Nero Roasted scallops and squid, seared in the pan, served on black squid ink risotto (152kcal)

Rigatoni Con Salsiccia Sausage, peperoncino and fennel (164kcal)

Calamari Fried squid with lemon and aioli (98kcal)

Bacon Rolls (482kcal)

Choice of Three £14.95 per person Choice of Four £17.95 per person Choice of Five £21.50 per person

### CANAPÉS

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 Pate & 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





# À LA CARTE MENU

#### PRICES PER PERSON

### BREAKFAST

Continental Breakfast (168kcal per 100g) £20.45 Full Cooked Breakfast (434kcal) £27.00

Breakfast Rolls £5.95 Sausage (591kcal), bacon (482kcal) or egg (322kcal)

### LUNCH

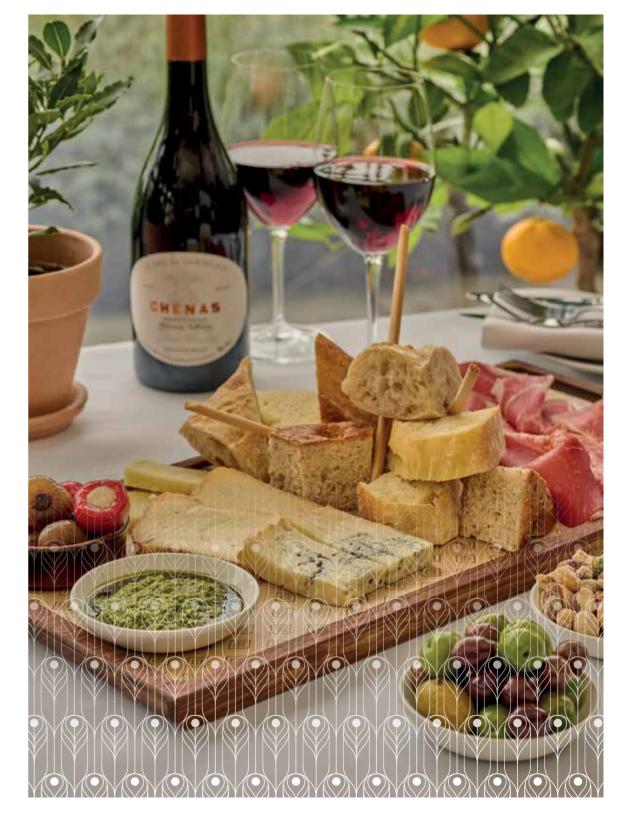
Orangery Dining Enjoy our classic dining experience in The Orangery, with your individual choices from our seasonal à la carte menu, for group sizes up to 12 (See menu for calorie information)

### AFTERNOON TEA

Cream Tea (959kcal) £15.95

Champagne Afternoon Tea (2288kcal) £49.95 A choice of teas, savouries, scones with strawberry jam and clotted cream and a selection of cakes served with a glass of Champagne





#### HOTELDUVIN.com



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. 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 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 a day.

All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.