

Lunch Venues & Menus These are sample menus from each proposed venue. The actual menu for the event will be announced 2-3 weeks before hand, when you will make your menu choice at the venue you have paid for.

Spades / £100 per pair

Blue Sardinia:

Mains

- Risotto ai Peperoni e Caprino Sardo
- Roasted peppers, Sardinian soft goat's cheese & basil
- Suprema di Pollo al Limone
- Chicken supreme, silky potato purée & lemon jus
- Malloreddusu Campidanese
- Sardinian gnocchetti with pork sausage & fennel seeds ragù

Desserts

- Crema Catalana
 - Classic baked custard with a crisp caramelised sugar topping
 - Tiramisù
 - Mascarpone cream, coffee-soaked biscuits & Marsala wine
 - Crostata al Limone
 - Lemon tart
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Hearts / £90 per pair

Olivo:

Starters

- CAPRINA, Cold salad of goat's cheese, walnuts, beetroot, mixed leaf salad, balsamic dressing sauce (v) (n)
- INSALATA DI GAMBERI, Deep fried, breadcrumbed prawns, served on a bed of marinated fresh tomato and avocado salad in extra virgin olive oil, basil and garlic
- BRUSCHETTA, Ciabatta bread, tomato, garlic, basil, olive oil (v) (df)
- CROCCHETTE DI PESCE, Homemade, deep-fried, smoked salmon, crab meat, leek and potato fish cakes, marinara sauce (fb)

Mains

- MERLUZZO ALLO ZAFFERANO, Mixed cod, prawns and mussels, cooked in a light saffron, shallot and cream sauce. Served with crostini bread (fb)
 - CARBONARA, Spaghetti pasta, guanciale, (Italian pork cheek bacon), cream, egg, parmesan (b)
 - MIXED BEANS AND VEGETABLES RATATOUILLE, Mixed beans, sautéed mixed vegetables, capers, olives in garlic, oregano, basil and tomato sauce. Served with aromatic herbs and garlic crostini bread (v) (df) (vegan)
 - AMATRICIANA, Spaghetti pasta, guanciale (Italian pork cheek bacon) onion, tomato sauce (b) (df)
 - VELE AL TARTUFO, Pasta filled with mozzarella and truffle in a velvety sauce with cream, truffle oil , parmesan and rocket leaves (v)
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Pasta Evangelists:

Mains

- The "carbonara of dreams" with spaghetti, our cult carbonara is prepared with egg, Pecorino Romano cheese, and crisp pancetta & guanciale
- Ragù alla bolognese with tagliatelle, Bologna's classic meat sauce, with pork and beef mince
- Pistachio, citrus & chilli pesto a Sicily-inspired pesto with pistachios, cashews, zesty lemon & a chilli kick

Desserts

- Tiramisù (v), prepared with Italian espresso, mascarpone & cocoa
- Pistachio cake (v) ricotta sponge, pistachio crumb
- Gelato (1 scoop) Vanilla, Chocolate or Pistachio

The March Hare:

Mains

- Chicken, ham hock and leek pie smooth mash, tenderstem broccoli, mustard sauce
- Summer tomato & vegetable risotto grilled cherry tomatoes, Grana, tomato essence
- Free-range beef burger, garlic mayonnaise & chips

Desserts

- Jude's ice cream (3 scoops) Vanilla, chocolate, strawberry, salted caramel/honeycomb/rhubarb & elderflower
- Jude's sorbet (3 scoops) Raspberry, mango, blackcurrent & lemon.

Diamonds / £80 per pair

Coppa Club Town House

Lunch Bowls / Smoked Salmon / Lamb Kofta / Harissa Chicken / Tahini Rosted Sweet Potato

Giggling Squid

Thai Tapas Sets

Forager Set – Veg Green Curry, Crispy Fried Mushroom Salad, Veg Spring Rolls, Jasmine Rice

Sleeping Honey Set – Crispy Honey Duck, Chicken Cashew Nut Stir Fry, Veg Spring Rolls, Jasmine Rice

Melt in the Mouth Set – Prawn Panang Curry, Caramelised Pork Belly, Jicama Salad, Jasmine Rice

Bangkok Chinatown Set – Chicken Pad Prik Sod, Prawns Wok Fried with Ginger, Slt and Pepper Chilli Mushrooms, Yellow Noodles

Sea Breeze Set – Sea Bas with Spice Hot Sauce, Steamed Chicken and Prawn Dumplings, Morning Glory, Chickpea Salad

Big Wallet Set - Samui Zingy Prawns, Lamb Massaman Curry, Duck Spring Rolls, Jasmine Rice

Scrummy Set – Pork Dumplings, Chicken Red Curry, Veg Spring Rolls, Jasmine Rice