



FIVE COURSE TASTING MENU



**WORKING CLOSELY OUR HEAD CHEF AND
SOMMELIER HAVE COMPLIED THIS OUR
MOUTHWATERING WINE PAIRING MENU**

PLEASE PICK ONE DISH FOR EACH COURSE

We can tweak dishes for all dietary requirements and allergies

CANAPÉS & FIZZ

1

FRESHLY CAUGHT COLCHESTER ROCK OYSTERS WITH LEMON

2

TOMATO BRUSCHETTA, FRESH BASIL, COLD PRESSED OLIVE OIL

3

NOSTERELLA OLIVE, SUNBLUSH TOMATO & BONONCINI SKEWERS

To kick things off choose one of our delicious canapés and we'll match some fantastic fizz! We have some amazing prosecco from Italy, Champagnes from France and our own award winning British fizz to sample!

ANTIPASTI

1

CAPONATA SICILIANA - PINE-NUTS, CRUMBLED GOATS CHEESE, TOASTED GARLIC SOURDOUGH

2

INSALATA DI FICHI FRESCHI E BURRATA - FRESH FIG, BURRATA, ROCKET SALAD WITH OLIVE OIL & AGED BALSAMIC

3

INSALATA DI PERE IN CAMICIA, GORGONZOLA, CICORIA E RUCOLA SELVATICA - POACHED PEARS, GORGONZOLA, CHICORY AND WILD ROCKET

For our Antipasti section we like to pair this with a light wine to ease you into things!

PRIMI

1

**RAVIOLI DI GRANCHIO - HANDMADE CRAB RAVIOLI
WITH TARRAGON BUTTER AND SAMPHIRE**

2

**'SPAGHETTI VONGLE' – FRESH CLAMS, WHITE WINE,
GARLIC, FRESH PARSLEY**

3

**'RISOTTO DI MARE' – RISSOTO OF SQUID, SALMON,
MUSSELS, LIGHT TOMATO SAUCE, FRESH CHILLI**

The primi wine selections are a step up in robustness and have a bit more body contrast the stonger flavours in the food.

SECONDI

1

LOMBO DI CERVO RARO - RARE VENISON LOIN, ROASTED BEETROOTS, ROSEMARY MASH, PORT & JUNIPER BERRY SAUCE

2

STINCO DI MANZO COTTO LENTAMENTE - SLOW COOKED BEEF SHIN, PORTOBELLO MUSHROOM, GNOCCHI, GREENS

3

CARRÈ DI AGNELLO ALLEVATO LOCALMENTE - LOCALLY REARED LAMB RACK, DAUPHINOISE POTATO, GREENS, RED CURRENT JUS

For the Secondi or main event we really go all out with some of the finest and flavorful wines we can source! The flavour combinations of the warm reds and hearty dishes really are knockout and something you will dream about for years together!

DOLCE

1

PANNACOTTA, SEASONAL BERRIES, ALMOND CROQUANTE

2

FONDENTE AL CIOCCOLATO - CHOCOLATE FONDANT,
RASPBERRY COULIS, VANILLA ICE CREAM G/F LT

3

CHEESECAKE ALLA RICOTTA - WITH
MARSALA-SOAKED FRUIT

And on a sweet note.... we have another fantastic array of flavour combinations up our sleeve! Some combinations you may not of encountered but trust they really work!

FORMAGGIO

1

STRONG CHEESE SELECTION

to include Gorgonzola, Comte, aged crystalised Cheddar

2

LIGHTER CHEESE SELECTION

to include Somerset Brie, Parmigiano Reggiano

No better way finish a meal than our fantastic local and Italian cheese selections. Paired with a fortified wines from around the globe to really enhance those mature flavours.



INTHEFRAMECATERING.CO.UK

THANK YOU FOR YOUR INTEREST IN OUR CATERING
SERVICES – PLEASE GET IN TOUCH IF YOU HAVE
ANY QUESTIONS

FULL **T'S AND C'S** WILL BE SENT ALONGSIDE OUR QUOTE

EMAIL US AT: INFO@INTHEFRAMECATERING.CO.UK

CALL US ON: 01242 388440 / 07529 247769