

# SARTORIA

## EVENTS – GROUP DINING MENUS – £65 AND £95

### Classic Menu £65

#### ANTIPASTI

Grilled octopus, capers and olives

Veal, tuna sauce

Summer salad, chickpeas and lentils hummus (VG)

#### SECONDI

Roast bass Amalfi lemon and grilled courgette

Beef sirloin, and wild mushroom

Aubergine parmigiana (VG)

#### DOLCI

Amaretto tiramisu (V)

Tartufo di Pizzo (V)

Selection of ice cream & sorbets (V and VG options)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. Service charge will be added to your final bill.

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## **Signature Menu £95**

### **ANTIPASTI**

Beef tartare, truffle and grana padano

Scallops nduja, green sauce

Burrata with heritage tomatoes (V)

### **PASTA**

Buratta tortelli butter and sage (V)

Basil pesto risotto (V)

Fettuccini wild mushroom (V)

### **SECONDI**

Sea bass and mazara prawns

Beef fillet magliocco sauce and truffle

Mixed vegetables stuffed courgette (V)

### **DOLCI**

Amaretto tiramisu (V)

Chocolate caprese with vanilla ice cream (V)

Selection of ice cream & sorbets (V and VG options)

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## EVENTS – CANAPE AND BOWL FOOD MENU

### Canapes

#### MEAT

*Beef tartare, mostarda, pickled black truffle - 5*

*Veal and pickled artichoke - 5*

*Beef ragu arancini - 5*

*Spicy meatball - 5*

#### FISH

*Burrata, brown bread, anchovies - 5*

*Smoked salmon and avocado - 5*

*Tuna and caviar - 7*

*Mazara prawns and Amalfi lemon - 7*

*Spicy seabass carpaccio - 7*

#### VEGETARIAN AND VEGAN

*Pappa al pomodoro, mozzarella, bottarga (V) - 5*

*Crostini medley (V) - 5*

*Pizzetta (V) - 5*

*Grana Padano cheese puff (V) - 5*

*Chicory and lentils hummus (VG) - 5*

#### DESSERT

*Pistachio doughnuts (V) - 5*

*Caprese cake (V) - 5*

*Marsala tiramisu (V) - 5*

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## BOWL FOOD

All £10

*Pork belly and apple sauce*

*Tuna tartare, avocado*

*Lamb chop Milanese style*

*Mezze maniche veal ragu*

*Prawns ravioli*

*Squid and chilli jam*

*Burrata and peppers (V)*

*Risotto alla Milanese (V)*

*Tortelli spinach and ricotta (V)*

## PORTION RECCOMEDATIONS

We recommend 4-6 canapés for person for pre-lunch or dinner.

If you are just dining from our canape menu, we recommend ordering 8-10 per person.

If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 15 per item.

Please ask our events team for details.

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## EVENTS – BREAKFAST MENUS

Please choose either the continental, or cooked breakfast option for your whole party.

### CONTINENTAL BREAKFAST MENU

*£25 PER PERSON*

Plain croissant  
Pain au chocolat  
Caprese Cake  
Fresh fruit  
Yoghurt and granola  
Fresh orange juice  
Unlimited filter coffee and tea

### COOKED BREAKFAST MENU

*£40 PER PERSON*

Selection of croissants cantucci and almond biscuits  
Fruit platter and yogurt  
Fresh orange juice  
Unlimited filter coffee and tea

Choose one:

Avocado smoked salmon and scrambled eggs on toast

OR

Eggs benedict

OR

“Rice cake” with mushroom and poached eggs (V/VG on request)

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