

OSTERIA

PARTY MENU A

STARTERS

Buffalo mozzarella, datterini tomatoes, olive, basil (VEO)

Goat's cheese, prosciutto crudo, toasted hazelnuts

MAIN COURSES

Spicy Italian sausage tortelloni, ricotta, burnt sage butter

Pan-fried fillet of seabream, crushed potatoes, tomatoes, sea herbs

Mushroom and spinach risotto, parmesan cheese (VEO)

SIDES

Rosemary potatoes

Sugar snaps, garlic butter

Steamed broccoli

PUDDINGS AND CHEESE

Spiced poached pears, bourbon ice-cream (VEO)

Coffee, amaretti biscuits

3 COURSES 39.50

V = Vegetarian | VE = Vegan | VEO = Vegan option

All prices include VAT. A 12.5% discretionary service charge will be added to your final bill. All gratuities are transferred to the team alone.

Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the Searcy's team.

OSTERIA

PARTY MENU B

APERITIVI

Mixed olives
Basil and tomato picos
Grissini

STARTERS

Zucchini salad, mint, parmesan, pinenuts (veo)
Prosciutto crudo, sheep's milk ricotta, beetroot
Buffalo mozzarella, peas, broad beans, mint, lemon, olive oil (VEO)

MAIN COURSES

Seared chicken supreme, barley, kale, roasted carrots, jus
Pan-fried fillet of salmon, potatoes, green beans, dill cream
Beetroot and rosemary risotto, parmesan popcorn, rocket salad (VEO)

SIDES

Rosemary potatoes
Sugar snaps, garlic butter
Steamed broccoli

PUDDINGS AND CHEESE

Pear and almond tart, vanilla gelato
Tonka bean panna cotta, mixed berries compote
Selection of homemade ice-cream and sorbet

3 COURSES 49.50

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PARTY MENU C

APERITIVI

Olive selection

Basil and tomato picos

Grissini

Pane carasau

Selection of crudités - carrots, celery, cauliflower florets,

Ricotta and herbs, chickpea and pinenut

STARTERS

Parma ham, pickled strawberries, balsamic salad

Beetroot and gin cured salmon, celeriac, apple, horseradish

Smoked mozzarella, pink grapefruit, charred leeks

MAIN COURSES

Braised beef cheek, violeta potatoes, caramelised onion, carrots, jus

Seared chicken supreme, potato puree, peas, broad beans, carrots, jus

Pan-fried fillet of seabass, cauliflower puree, citrus sauce

Radicchio and gorgonzola risotto, toasted pumpkin seeds (VEO)

SIDES

Rosemary potatoes

Sugar snaps, garlic butter

Steamed Broccoli

PUDDINGS AND CHEESE

Chocolate torte, amaretto gelato

Exotic fruit salad, Bottega Rose, lemon sorbet

Selection of homemade ice-cream and sorbet

Coffee, amaretti biscuits

3 COURSES 60.00

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