



HUNGRY  
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## Alfresco Party Menu Options Summer 2021

### **Antipasti**

A selection of Italian charcuterie, cheese, olives, bread and chargrilled vegetables

### **Secondi – choose 1 (cooked in wood-fired oven)**

- Porchetta: rolled pork belly and loin with herbs and fennel pollen
- Pomegranate Lamb shoulder: confit lamb shoulder with ras el hanout, drizzled with minted yogurt
- Beef Onglet: hanger steak cooked medium rare served with salsa verde
- Salt crusted Salmon: salmon wrapped in herbs and baked in a sea-salt crust
- Parmigiana di Melanzane: oven-baked layered aubergine with Parmesan, tomato and basil (V)
- White lasagne of mushroom and spinach (V)
- Roasted cauliflower steak with green harissa (VG)

### **Contorni – choose 2**

- Braised fennel
- Sicilian Caponata
- Roasted peppers with capers & parsley
- Panzanella: Tuscan bread and tomato salad with punchy garlic and anchovy dressing
- Greek salad: classic green peppers, red onion, cucumber, tomatoes, black olives and Feta cheese salad

\*Can be made without dairy for Lactose-free version

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- Fasolaki: Mediterranean green beans slow-cooked in garlic, olive oil and tomato sauce
- Potatoes Dauphinoise
- Oven-baked Greek potatoes: slow-cooked in stock and olive oil

### **Dolci – choose 1**

- Proper Tiramisù
- Sicilian Cannoli filled with sweet ricotta and pistachios
- Torta alle nocciole: Italian hazelnut gateau with hazelnut praline mousse and hazelnut streusel
- Sicilian burnt lemon tart

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