



Hotel
du Vin

Cannizaro House

GREAT COMPANY
MENUS



MEETINGS TO MAKE YOUR MOUTH WATER

Our delicious array of buffet menus, inspired by fresh and seasonal ingredients, are prepared by our chefs to enhance your meetings and events.

Our core buffet menus are tiered to suit all budgets and tastes, with our entry level offering being the Pizza Selection, served with pommes frites. For a wholesome and vibrant display, we would recommend our Salad Selection, with choices from the protein section and an array of delicious salads. For a more substantial meal, our Hot Selection is full of Italian classics and comforting options.

For larger groups of 25+, we can combine the tiers to provide our Ultimate Selection, with hot and cold dishes to cover all preferences.

Menus will change with the seasons and our Chefs will choose the best dishes on the day for your enjoyment. Menus are created to offer guests a balanced selection of dishes and are changed daily, to ensure you can look forward to something different each day you are with us. Sample menus are provided, to whet your appetite.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten free and vegan alternatives available. Please let us know in advance of your requirements for events of 20+ or by 10.30am on the day for smaller groups.



BUFFET SELECTOR MENU

PIZZA SELECTION

CHOOSE 3 DISHES FROM THIS SECTION

Marinara [VGI] (96kcal)

Garlic Bread [V] (119kcal)

Margherita [V]

Classic tomato marinara base with mozzarella (134kcal)

Pepperoni & Guindilla Chilli (147kcal)

Prosciutto E Fungi

Prosciutto and mushroom (149kcal)

Anchovies, Capers, Olives & Onion (140kcal)

All served with pomme frites (173kcal) and house salad (120kcal)



SALAD SELECTION 1

CHOOSE 2 DISHES FROM THIS SECTION

Char-Grilled Chicken

Lemon and thyme (254kcal)

Salmon Selection

Hot and cold smoked (204kcal)

White Bonito Tuna (326kcal)

Marinated Aubergine [V]

Birds-eye chilli, tahini and oregano (227kcal)

Portobello Mushroom [V]

Pearl barley and preserved lemon (138kcal)

SALAD SELECTION 2

CHOOSE 3 DISHES FROM THIS SECTION

Radish & Broad Bean [V]

Course grain mustard and olive oil (61kcal)

Watermelon, Feta

& Red Onion [V]

Mint dressing (223kcal)

Niçoise Green Beans

Soft boiled egg, new potatoes,
olives and tomatoes (153kcal)

Chargrilled Courgettes,
Halloumi & Green Beans [V]

Mint and lemon (179kcal)

Fennel, Feta & Pomegranate [V]

Sumac yoghurt (138kcal)

Roast Red & Golden Beetroot [V]

Sour cream and chives (164kcal)

Cucumber & Poppy Seed [VGI]

Red chilli (261kcal)

Salade Maison [VGI]

Baby kale, edamame beans,
quinoa and alfalfa sprouts (57kcal)

Classic Potato Salad [V]

Red onion, cornichons
and soft boiled egg (90kcal)

Pizza Selection £14.95 per person

Salad Selection £19.95 per person | £24.95 with dessert

BUFFET SELECTOR MENU

HOT SELECTION - MAINS

CHOOSE 2 DISHES FROM THIS SECTION

Rigatoni Con Salsiccia
Sausage, peperoncino and fennel (164kcal)

Corn-fed Chicken Milanese
Fennel and rucola salad (93kcal)

Italian Fish Pie Gratin
Parmesan crust (110kcal)

Caponata [VGI]
Grilled halloumi (61kcal)

Sicilian Fish Bake
Roasted aubergine, tomato,
chilli, raisin and pinenut (121kcal)

Pasta Puttanesca
Tomatoes, olives, capers
and anchovies (84kcal)

Risotto Primavera [VGI]
Carnaroli rice, sweet peas, broad beans,
young vegetables and Parmesan (97kcal)

SIDES

CHOOSE 3 DISHES FROM THIS SECTION

Pommes Frites [V] (173kcal)

Pomme Purée [V] (113kcal)

Buttered New Potatoes [V] (106kcal)

**Aromatic Couscous with
Roasted Vegetables [VGI]** (124kcal)

Mediterranean Vegetables
[VGI] (111kcal)

Haricots Verts [V] (66kcal)

Glazed Carrots [V] (113kcal)

House Salad [V] (65kcal)

DESSERT SELECTION

CHOOSE 1 DISH FROM THIS SECTION

Crème Brûlée [V]

Baked vanilla custard, glazed under sugar (274kcal)

Pot Au Chocolat [V]

Classic chocolate mousse with crème Chantilly (256kcal)

Tropical Fruit Eton Mess [V]

Meringue, rum cream, pineapple, mango,
papaya, kiwi and passion fruit compote (204kcal)

Tiramisu [V]

Layers of mascarpone, coffee and sponge finished
with cocoa powder. A real Italian classic! (120kcal)

All served with fruit salad [VGI] (46kcal)

Hot Selection £22.95 per person | £27.95 with dessert

Dessert Selection £5.00 per person



BREAKS

MORNING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V] (257kcal)

Bircher Muesli Pot [V] (202kcal)

Fruit Salad Pot [VGI] (46kcal)

MID-MORNING BREAKS

Granola Bars [V] (264kcal)

Classic Viennoiserie Selection [V] (373kcal)

Madeleines [V] (269kcal)

AFTERNOON BREAKS

Savoury Viennoiserie [V] (470kcal)

Chocolate & Hazelnut Madeleines [V] (269kcal)

Canelé [V] (131kcal)

SERVED WITH COFFEE &
A SELECTION OF TEAS

One Break £4.50 per person

Two Breaks £8.50 per person

Three Breaks £10.95 per person

FINGER FOOD MENUS

SANDWICHES, PIZZADILLA & SAVOURIES

THREE FINGER PORTIONS FOR £10.95

Prosciutto Di Parma Pizzadilla

Parma ham, buffalo mozzarella, pesto and rucola in a folded home baked pizza dough
(377kcal)

Meatball Pizzadilla

Meatballs, buffalo mozzarella and rucola in a filled home baked pizza dough (387kcal)

Plum Tomato & Buffalo

Mozzarella Pizzadilla [V]

Plum tomato, buffalo mozzarella and rucola in a filled home baked pizza dough
(376kcal)

Ham & Gruyere Mini Croissant

(193kcal)

Severn & Wye Smoked Salmon & Cream Cheese

Brioche roll (178kcal)

Ratatouille, Vegan Style Feta & Socca Pancake Wrap [VGI]

(110kcal)

Tomato, Tapenade & Basil Galettes [V] (256kcal)

Gorgonzola & Spinach Quiche

(205kcal)

DESSERTS

A CHOICE OF TWO FOR £3.50

Scone, Jam, Clotted Cream

[V] (332kcal)

Tiramisu [V]

Layers of mascarpone, coffee and sponge finished with cocoa powder.
A real Italian classic! (120kcal)

Valrhona "Nyangbo"

Pot Au Chocolate [V] (124kcal)

La Profiterole [V]

Chantilly cream and chocolate sauce (295kcal)

Poached Italian Peaches [V]

Amaretto, vanilla ice cream
and roast almonds (95kcal)

Vanilla Semi Fredo [V]

Crushed pistachio and roasted plums (217kcal)

Fruit Salad [VGI] (46kcal)



FINGER FOOD MENUS

SAVOURY NIBBLES

Anchovy Fritto Misto
Garlic aioli (409kcal)

Tomato, Tapenade & Basil Galettes [V] (256kcal)

Baked Potato Skins with Caesar Salad (379kcal)

Meatball Pizzaiola (144kcal)

Pecorino & Balsamic Onion Quiche [V] (284kcal)

Zucchini Fritti [VGI] (76kcal)

Porcini Mushroom Cappuccino [VGI] (59kcal)

Aubergine & Halloumi Parmigiana Bake [V] (120kcal)

Truffle & Thyme Breaded Macaroni & Cheese [V] (246kcal)

Choice of Four £21.50 per person

Choice of Eight £40.00 per person





FINGER FOOD MENUS

HAND HELD SNACKS & BOWL FOOD

Polpette

Meatballs with tomato sauce and mozzarella *(425kcal)*

Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on toasted Altamura bread *(268kcal)*

Minestrone Soup [V]

Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread *(101kcal)*

Aubergine Ravioli [V]

Stuffed with tomato and mozzarella *(232kcal)*

Risotto Nero

Roasted scallops and squid, seared in the pan, served on black squid ink risotto *(152kcal)*

Rigatoni Con Salsiccia

Sausage, peperoncino and fennel *(164kcal)*

Calamari

Fried squid with lemon and aioli *(98kcal)*

Bacon Rolls *(482kcal)*

Choice of Three £14.95 per person

Choice of Four £17.95 per person

Choice of Five £21.50 per person

FINGER FOOD MENUS

CANAPÉS

Bresaola Crisps

Fine slices of lean tender cut cured beef fried served with rucola, Parmesan shavings and balsamic (*42kcal*)

Caesar Salad Cups (*117kcal*)

Parma Ham & Vanilla Poached Figs (*81kcal*)

Smoked Salmon Roses

Dill crème fraîche (*70kcal*)

Smoked Mackerel Pate & Courgette (*59kcal*)

Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on crostini (*141kcal*)

Gorgonzola & Spinach Quiche (*205kcal*)

Mini Baked Potato [VGI]

Parmesan (*32kcal*)

Truffle & Parmesan Arancini Balls (*74kcal*)

Choice of Three Items £14.50 per person

Choice of Six Items £21.50 per person

Choice of Nine Items £25.50 per person





À LA CARTE MENU

PRICES PER PERSON

BREAKFAST

Continental Breakfast *(168kcal per 100g)* £20.45

Full Cooked Breakfast *(434kcal)* £27.00

Breakfast Rolls £5.95

Sausage *(591kcal)*, bacon *(482kcal)* or egg *(322kcal)*

LUNCH

Orangery Dining

Enjoy our classic dining experience in The Orangery, with your individual choices from our seasonal à la carte menu, for group sizes up to 12

(See menu for calorie information)

AFTERNOON TEA

Cream Tea *(959kcal)* £15.95

Champagne Afternoon Tea *(2288kcal)* £49.95

A choice of teas, savouries, scones with strawberry jam and clotted cream and a selection of cakes served with a glass of Champagne

EXTRAS

AL FRESCO MENUS

From £39.95

COOKED OVER COALS WITH A SELECTION
OF SALADS AND DESSERTS

(See menu for calorie information)

CHEESE BOARDS

From £37.95

FOR FOUR TO SHARE *(606kcal per person)*

WINE TASTINGS

From £15.00 per person

INCLUDING A SELECTION OF THREE WINES





For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

[VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian.

Cheese boards may contain unpasteurised cheese.

Calorie calculations as accurate as possible however slight variations may occur.
To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 a day.

All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.

