

## **Taberna Etrusca Buffet Menu £29.50 per person**

**Warm Grilled Vegetables with Gratinated Goat's Cheese**

**Smoked Shropshire Chicken, Purple Potato and Lambs Lettuce Salad**

**Plum Tomato, Buffalo Mozzarella, and Basil Salad with an Extra Virgin Olive Oil Dressing**

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**Orrechiette Tossed in Garlic, Olive Oil and Chilli with Tiger Prawns a Radicchio**

**Oven Baked Pasta with Wild Mushrooms, Pancetta and Garden Peas**

**Saffron Risotto with Courgettes and Aged Parmesan**

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**Rosemary Roasted Gloucester Pork Belly with Caramalised Red Onion and Crackling**

**Slow Cooked Braised Surrey Farm Beef Cheeks with a Barolo Wine Reduction**

**Deep-Fried Crispy Baby Squid with Tartare Sauce**

**Baked Stornoway Salmon Skewers Marinated in Port**

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**Selection of Desserts, Cheese and Fresh Fruit**

*Supplement of £5.00 per person*

## **Taberna Etrusca Buffet Menu £34.50 per person**

**Roast Asparagus Wrapped in Alpine Speck**

**Seared Tuna Nicoise**

**Finely Sliced 18 Month Seasoned Parma Ham with Rocket and Grana Padano Shavings**

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**Tiger Prawn and Spring Onion Risotto**

**Homemade Knuckle of Veal Filled Ravioli with a Butter and Fresh Sage Sauce Topped with Orange, Lemon Zest and Parsley**

**Classic Baked Layers of Aubergine, Tomato and Buffalo Mozzarella with a Parmesan Gratin**

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**Roasted Leg of Welsh Lamb, Mint Glazed Vegetables and a Red Wine, Rosemary Reduction**

**Roasted Roulade of Shropshire Chicken Filled with Spinach and Smoked Scamorza**

**Fritto Misto – Deep-Fried Baby Squid, Anchovies and Tiger Prawns**

**Fillet of Stornoway Salmon Baked under Sea Salt with Steamed Seasonal Vegetables**

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**Selection of Desserts, Cheese and Fresh Fruit**

*Supplement of £5.00 per person*