## Venetian Extravaganza Menu The National Centre for Early Music Friday 29th November 2013

A Selection of Italian Themed Canapes

A Shared Platter of Antipasti – A Selection of Italian Meats and Cheeses, Sun Blushed Tomatoes, Marinated Artichokes with Capers, Borlotti Bean and Garlic Dip, Olives, Rocket, Pinenut and Parmesan Salad, Italian Breads

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Chargrilled Marinated Rump of Lamb with Italian Roast Potatoes Sautéed Red and Yellow Peppers, Wilted Spinach and Salsa D'erbe

or

Vegetarian Option:

Truffle Scented Wild Mushroom and Spinach Risotto, Roasted Courgette, Chargrilled Aubergine, Stuffed Flat Mushroom

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Traditional Tiramisu served in a Martini Glass or Fruit Platter

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Freshly Brewed Tea, Coffee and Italian Style Chocolates