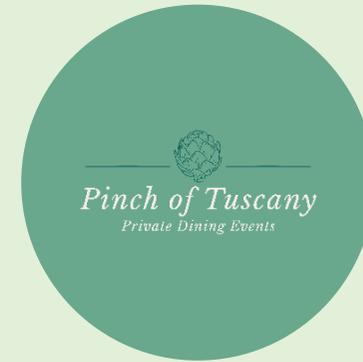


***PINCH OF TUSCANY
PRIVATE DINING EVENTS***

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Chiswick - London



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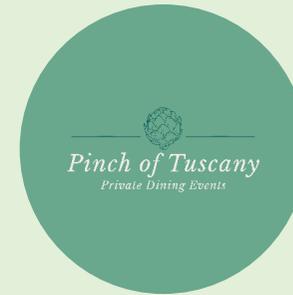
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About Pinch of Tuscany

Luca was born in Tuscany, where his love of food started and his career as a chef began.

He moved to the UK almost ten years ago to develop his culinary career, spanning 5-star hotels and private members clubs. His experience includes cooking for many celebrities and VIPs and he has worked with chefs with Michelin star backgrounds.

In 2020, Luca decided to bring all his knowledge and passion for cooking fresh produce right to your dining table, at this point Pinch of Tuscany began. He uses traditional British ingredients with a "Pinch" of Tuscan traditional recipes, offering catering for private dinner parties, buffets, corporate events and special occasions, ranging from birthdays to anniversaries.

Luca can also create be-spoke menus tailored to your personal preferences, budgets and requirements.



Breakfast menu

£ 17.50 per person

Sharing platter

(Please choose two of the following items to share)

Granola and yoghurt pots with berries

Ham and cheese croissant (Vegetarian option available)

Smoked salmon and cream cheese bagel (Vegetarian option available)

Fruit salad pots with berries

Overnight oats, almond, cinnamon and berries



Hot and tasty

(Please choose one hot dish for the entire party, the breakfast will be served with homemade sourdough bread and butter)

Smoked salmon rosettes and free-range scrambled eggs (vegetarian option available)

Full English: Burford Brown fried egg, smoked streaky bacon, Cumberland sausage, grilled tomato, mushroom, beans

Crushed avocado, chilli and Burford Brown poached eggs on homemade sourdough bread



Buffet menu

£ 32.50 per person

Cold fork Buffet

(Please choose two of the following options, all salads are vegetarian. A dietary alternative can be provided)

Tomato, mozzarella and rocket salad, homemade pesto dressing

Classic Caesar, cos lettuce, shaved parmesan, crispy focaccia, Caesar dressing

New potato salad, spring onion, green peas, mustard vinaigrette

Roasted aubergine and rocket salad, pomegranates, pickled radish, oregano, lemon yoghurt dressing

Giant couscous and roasted broccoli salad, dry apricots, toasted walnuts, lemon and parsley dressing

Curried cauliflowers, chick pea and roasted onion salad, coriander and toasted almond

Hot fork Buffet

(Please choose one hot dish from the following options. I could also provide 2 of the following options,

e.g. for a party of 20 people, I could offer 10 portions each from two of the following hot dishes.

A dietary alternative can be provided)

Seared sea bass fillet, shaved fennel and orange salad, roasted gnocchi, tomato and dill dressing

Roasted salmon, wilted hispy cabbage and caraway seeds, potato and parsley, lemon and caper salsa

Corn fed chicken supreme, sundried tomatoes and artichoke salad and roasted potatoes

Beef sirloin Tagliata, rocket, shaved parmesan, slow cooked leeks, balsamic and olive oil vinaigrette

Pea and broad bean risotto, baked feta cheese, pea shoot and walnut salad (Vegetarian)

Roasted butternut squash risotto, ricotta, rocket and almond salad (Vegetarian)



Cake selection

(Please choose two of the following options.

A dietary alternative can be provided)

Carrot cake

Banana bread

Lemon cake

Chocolate brownie

Coffee and walnut cake

Vanilla cheesecake



Canapés

(Please choose a selection of four canapés)

£ 8.50 per person

Fennel cured beef, pesto, crispy parmesan

Smoked duck, orange gel, wild rice popcorn

Coffee cured salmon, crème fraîche, dill

Courgette, basil and smoked scamorza tartlet

Goat's cheese mousse, basil, crispy focaccia

Cornish plaice goujon, traditional tartare sauce

Prawn tempura, spicy tomato sauce

Milanese arancini

Mozzarella and polenta fries, harissa mayonnaise

Mini beef burger, onion marmalade, stilton cheese

Summer menu

*(Please choose the same courses for the entire party. A dietary alternative can be provided. The meal will be served with homemade sourdough bread and butter.
An amuse bouche at chef's choice will be served before the meal)*

£ 65 per person

To Start

ISLE OF WIGHT PANZANELLA SALAD

Heirloom tomato, burrata, pickled red onion, croutons, pesto dressing

SIPSMITH GIN CURED SALMON

Compressed cucumber, lime crème fraîche, crispy rye bread, parsley oil

CORNISH WHITE CRAB SALAD

Conference pear, cucumber, lemon gel, radish, dill oil

ITALIAN PARMA HAM

Parmesan panna cotta, charred baby leek, pea shoot, balsamic and olive oil dressing



Main course

SCOTTISH ANGUS BEEF FILLET

Fondant potato, salt baked carrots, shallot purée, watercress emulsion, red wine jus

ROASTED CORN FED CHICKEN SUPREME

Toasted fregola pasta, charred sweetcorn, girolle mushrooms, tarragon oil, Madeira sauce

OVEN BAKED ATLANTIC HALIBUT

Pea purée, cucumber caviar, sea asparagus, dill, fish velouté

HOMEMADE MALTAGLIATI PASTA

Tomato consommé, confit tomatoes, chestnut mushroom, baby spinach, shaved parmesan, basil oil

Dessert

TRADITIONAL TIRAMISU

Amaretti and cinnamon biscuit

STRAWBERRY AND VANILLA PANNA COTTA

Fresh strawberry and mint, shortbread finger

TORTA DELLA NONNA (grandma's tart)

Vanilla diplomat cream between two layers of crumble and pine nuts, almond finger

LIMONCELLO BABBA'

Mascarpone and limoncello mousse, lemon biscuit

Winter menu

*(Please choose the same courses for the entire party. A dietary alternative can be provided.
The meal will be served with homemade sourdough bread and butter.
An amuse bouche at chef's choice will be served before the meal)*

*In November and December, on request, we can provide traditional bronze roasted turkey
with sage and chestnut stuffing, Pigs in blanket and roasted vegetables as a main course.*

£65 per person

To Start

FENNEL AND LIME CURED CORNISH MACKEREL

Mackerel rilette, Romanesco, lime crème fraîche, dill, crispy Rye bread

SEARED CORNISH RED MULLET

Saffron risotto, samphire, crispy shallot, basil

ROASTED CELERIAC SPELT RISOTTO

Crispy kale, cavolo nero, parmesan tuile, parsley oil

DUO OF DUCK

Poached duck egg, smoked duck breast, pickled winter vegetables, carrot and orange purée, balsamic glaze, onion crumb

Main course

SCOTTISH ROASTED LOIN OF VENISON

Potato boulangère, wilted kale, sweet onion purée, juniper jus

ROASTED RACK OF LAMB

*Smoked creamy potato, crispy onion, confit baby onion,
Italian gremolata salsa, lamb jus*

HERB CRUSTED MONKFISH

*Parsnip mousse, cucumber caviar, sea herbs, lemon gel, dill,
fish velouté*

WILD MUSHROOM RISOTTO

Shaved asparagus, basil oil, parmesan cracker

Dessert

TRADITIONAL TIRAMISU

Amaretti and cinnamon biscuit

VANILLA PANNA COTTA

Spiced blood orange, sweet crumb

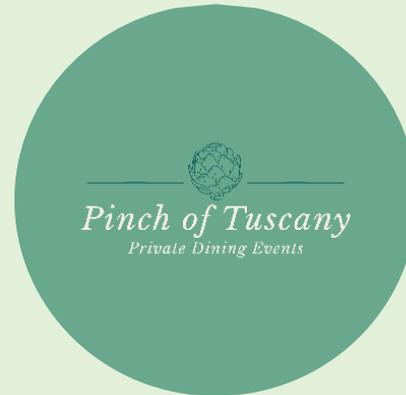
DECONSTRUCTED APPLE STRUDEL

Crispy puff pastry, confit sultanas, vanilla ice cream

EARL GREY CRÈME BRÛLÉE

Caramel tuile, almond and orange Cantucci

Contact us



*PINCH OF TUSCANY
PRIVATE DINING EVENTS*



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