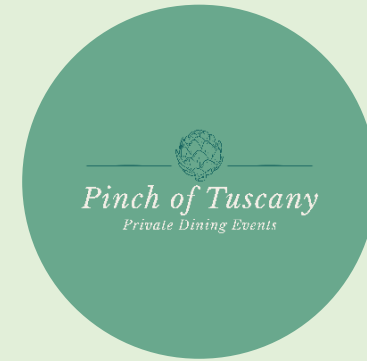


Pinch Of Tuscany
Private dining and events
•
Solihull – West Midlands



Fine dining 2024 brochure CONTENTS

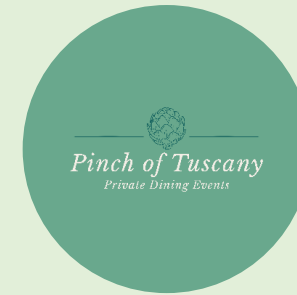
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About Pinch of Tuscany

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

He moved to the UK almost fifteen 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.

Pre dinner canapés

4 items £ 12.00 per person

6 items £ 17.50 per person

8 items £ 23.00 per person

(Allergy free alternatives can be provided and are included in the prices)

Fennel cured beef, basil pesto, crispy parmesan

Chicken terrine, tarragon emulsion, mustard

Salmon blini, crème fraîche, dill

Sea bass carpaccio, avocado mousse, lime

Courgette, basil and smoked cheese tartlet

Goat's cheese mousse, crispy focaccia

Cherry tomato tart, salsa verde

Cod goujon, traditional tartare sauce

Prawn tempura, spicy tomato dip

Roasted tomato and parmesan Arancini

Mozzarella lollipop, harissa mayonnaise

Parmesan cheese straw, rocket pesto

Italian meatballs, spicy tomato chutney

Traditional sausage rolls, apricot and sage



Fine Dining Menu

3 courses at £ 65.00 per person

2 courses at £ 48.00 per person

*Minimum order for 8 people, the meal will be served with homemade focaccia bread and soft butter

You can choose to up to two starters, main courses and desserts

(Allergy free alternatives can be provided and are included in the prices)

To Start

ORANGE AND BEETROOT SALMON GRAVLAX

Compressed cucumber and fennel salad, herb butter, crispy baguette

FENNEL AND LIME CURED CORNISH MACKEREL

Mackerel rilette, lime crème fraîche, dill, crispy Ciabatta

*** LOBSTER "GRATINATA AL FORNO"**

Crispy parmesan, lemon, garlic focaccia

CORNISH WHITE CRAB AND PRAWNS LINGUINE

Baby spinach, red chili, white wine sauce

CHICKEN LIVER PARFAIT

Spiced apple and pear chutney, rosemary ciabatta bread,
garden salad, lemon dressing

PRESSED HAM HOCK TERRINE

Soft quail egg, piccalilli, pea purée, toasted brioche

TUSCAN PANZANELLA SALAD

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

CHARRED ENGLISH ASPARAGUS

Soft quail eggs, rapeseed emulsion, parmesan shortbread, white
truffle honey

CARAMELISED ONION, TOMATO AND GOAT'S CHEESE TARTINE

Rocket, balsamic and olive oil dressing

SALT BAKED BEETROOT CARPACCIO

Pickled rainbow carrots, soft goat's cheese, herb oil

ROASTED TOMATO AND SWEET PEPPER SOUP

Onion and cheese toastie, basil

SPICED PARSNIP AND BRAMLEY APPLE SOUP

Parsnip crisps, coriander

*Minimum order for 5 people with a supplement of £ 3.50 per person

To Follow

SCOTTISH ANGUS BEEF FILLET

Creamy mash potato, honey glazed carrot, red wine jus

SUCCULENT ROASTED FREE RANGE CHICKEN

Potato bites, charred corn, chicken jus, tarragon oil

WELSH LAMB TWO WAYS

Roasted lamb cutlet, slow cooked lamb shoulder croquette
potato terrine, buttered broad beans and peas, lamb jus

SCOTTISH ROASTED LOIN OF VENISON

Campfire potatoes, wilted kale, celeriac purée, juniper jus

SLOW COOKED CHEEK OF BEEF

Soft parmesan polenta, Italian Gremolata, Montepulciano wine jus

BRAISED VEAL OSSOBUCO

Roasted homemade gnocchi, confit root vegetables, rosemary butter

CRISPY SEABASS FILLET

“Agrodolce” vegetables Caponata, black olives, baby spinach
sauce Vierge

OVEN BAKED ATLANTIC HALIBUT

Parsnip purée, asparagus, fish velouté, dill

SALT BAKED COD LOIN

Sauteed Jersey Royal potatoes, courgette ribbons, shellfish sauce

ROASTED BUTTERNUT SQUASH RISOTTO

Feta cheese, toasted pumpkin seeds, crispy sage

SPINACH AND RICOTTA CANNELLONI

Roast potato, steamed green vegetables

HEIRLOOM TOMATO AND COURGETTE MILLE-FEUILLE

Soft goat's cheese, rocket, red pepper sauce

To Finish

TRADITIONAL TIRAMISU

Amaretti and cinnamon biscuit

LIMONCELLO BABBA'

Limoncello mousse, lemon biscuit

APPLE AND BLUEBERRY CRUMBLE

Warm custard

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

VANILLA CRÈME BRÛLÉE

Caramel, almond and orange Cantucci

LEMON POSSET

Berry compote, short bread, crushed merengue

CHOCOLATE TART

Crushed hazelnuts, raspberry sauce

PASSIONFRUIT TART

Summer berries, whipped Chantilly cream

COFFEE "SEMIFREDDO"

Dark chocolate, candied walnuts, whipped cream

***PANETTONE BREAD AND BUTTER PUDDING**

Mascarpone cream

*Available only during Christmas season

Cheese board

£ 7.50 per person

A selection of British and Italian cheeses to share
served with fresh fruit, biscuits and homemade tomato chutney

Something more informal

Our British Sunday roasts

Roasted chicken or roasted pork

Served with roasted potatoes, root vegetables, steamed greens, Yorkshire pudding and gravy
£ 36.00 per person

Roasted beef or roasted lamb

Served with roasted potatoes, root vegetables, steamed greens, Yorkshire pudding and gravy
£ 42.00 per person

You can add any desserts from the fine dining menu at £ 10.50 per person

Our traditional Italian dishes

Italian beef lasagna

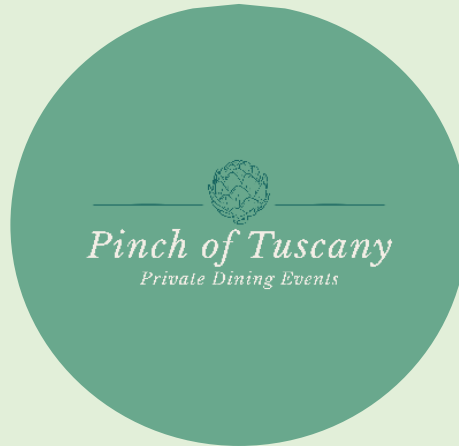
Served with steamed vegetables, garlic bread and a salad of your choice to share
£ 34.00 per person

Spinach and ricotta cannelloni

Served with steamed vegetables, garlic bread and a salad of your choice to share
£ 30.00 per person

You can add any desserts from the fine dining menu at £ 10.50 per person

Contact us



Pinch Of Tuscany

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