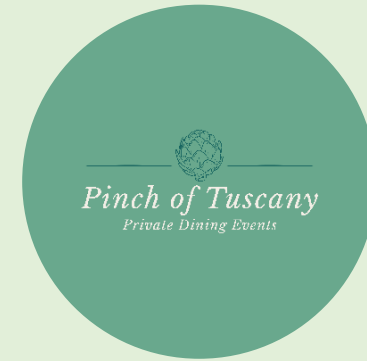


Pinch Of Tuscany
Private dining events

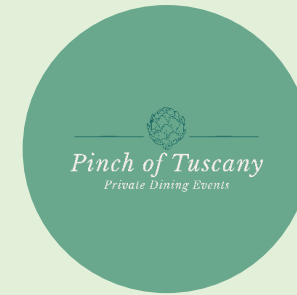


Solihull – West Midlands



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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.

Pre dinner canapés

£ 10.50 per person

(Please choose a selection of four canapés, A dietary alternative can be provided)

Fennel cured beef, pesto, crispy parmesan
Chicken terrine, tarragon emulsion, mustard
Salmon blini, crème fraîche, dill
Sea bass carpaccio, avocado mousse, lime
Courgette, basil and smoked scamorza tartlet
Goat's cheese mousse, crispy focaccia
Cherry tomato tart, salsa verde

Cod goujon, traditional tartare sauce
Prawn tempura, spicy tomato dip
Arancini of wild mushroom, tarragon and parmesan
Mozzarella lollipop, harissa mayonnaise
Mini beef burger, onion marmalade, stilton cheese
Italian meatballs, spicy tomato chutney
Traditional sausage rolls, apricot and sage



Fine Dining Menu

3 course meal at £ 60.00 per person

2 course meal at £ 45.00 per person

You can choose to up to two starter, main course and dessert. A dietary alternative can be provided
The meal will be served with bread roll and soft butter

To Start

ISLE OF WIGHT PANZANELLA SALAD

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

SIPSMITH GIN CURED SALMON

Compressed cucumber and fennel salad, lime crème fraîche, parsley oil

CORNISH WHITE CRAB SALAD

Cucumber, lime and dill cream cheese, crispy bread

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

FENNEL AND LIME CURED CORNISH MACKEREL

Mackerel rilette, lime crème fraîche, dill, crispy Ciabatta

CRISPY SKIN SEA BASS FILLET

Saffron risotto, crispy shallot, basil

PRESSED HAM HOCK TERRINE

Soft quail egg, Piccalilli, pea emulsion, toasted brioche

SPICED PARSNIP AND BRAMLEY APPLE SOUP

Parsnip crisps, coriander

ROASTED TOMATO AND PEPPER SOUP

Onion and cheese toastie, basil

To Follow

SCOTTISH ANGUS BEEF FILLET

Horseradish mash potato, honey glazed carrot, bourguignon jus

ROASTED CORN FED CHICKEN

Cheddar and leek croquette, green beans, creamy mushroom sauce

ROASTED RACK OF LAMB

Fondant potato, tender stem broccoli, Italian Salsa Verde, lamb jus

SCOTTISH ROASTED LOIN OF VENISON

Potato terrine, wilted kale, celeriac purée, juniper jus

ROASTED SALMON FILLET

Crushed new potatoes, baby spinach, sauce Vierge

OVEN BAKED ATLANTIC HALIBUT

Pea purée, asparagus, fish velouté, dill

HERB AND CHEESE CRUSTED COD

Roasted new potato, samphire, hollandaise tartare

WILD MUSHROOM AND SPINACH RISOTTO

Mushroom tempura, basil oil, shaved parmesan

HOMEMADE OPEN RAVIOLI

Confit tomatoes, artichokes, broad beans, parmesan cream

HEIRLOOM TOMATO AND COURGETTE MILLE-FEUILLE

Soft goat's cheese, rocket, red pepper sauce

To Finish

TRADITIONAL TIRAMISU

Amaretti and cinnamon biscuit

APPLE AND BLUEBERRY CRUMBLE

Warm custard

EARL GREY CRÈME BRÛLÉE

Caramel tuile, almond and orange Cantucci

COCONUT PANNA COTTA

Mango and lime salsa, crushed pistachio

LIMONCELLO BABBA'

Mascarpone and limoncello mousse, lemon biscuit

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

LEMON POSSET

Berry compote, short bread, crushed merengue

PASSIONFRUIT TART

Summer berries, whipped Chantilly cream

CHEESE BOARD

£ 7.20 per person

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

Something to share

For those who would like to share a more informal experience with family or friends,
you can choose from a range of classics, including

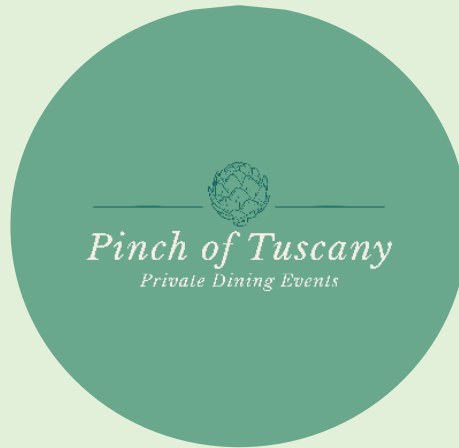
Italian Lasagne
Spinach and Ricotta Cannelloni
Cottage pie
Chicken and leek pie

They are all served with

Garlic bread
Salad
Steamed green vegetables or roasted root vegetables.
Alternative side dishes are available

Please enquire for prices and other suggestions

Contact us



Pinch Of Tuscany

Private dining events



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www.pinchoftuscany.co.uk

07948 601757

pinchoftuscany@outlook.com