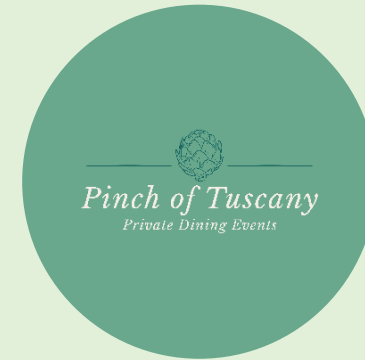


**Pinch Of Tuscany**

Private dining events



Solihull – West Midlands

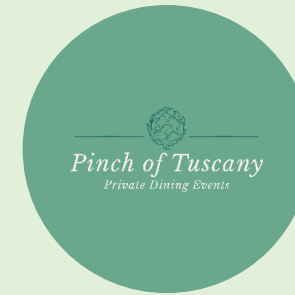


## Fine dining 2023 brochure CONTENTS

- 3 - About Pinch of Tuscany
- 4 – Pre dinner canapés
- 5 – Fine Dining menu
- 8 – Something to share
- 9 - Contact us







## 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

#### FENNEL AND LIME CURED CORNISH MACKEREL

Mackerel rilette, lime crème fraîche, dill, crispy Ciabatta

#### SIPSMITH GIN CURED SALMON

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

#### CRISPY SKIN SEA BASS FILLET

Saffron risotto, crispy shallot, basil

#### CORNISH WHITE CRAB SALAD

Cucumber, lime and dill cream cheese, crispy bread

#### PRESSED HAM HOCK TERRINE

Soft quail egg, Piccalilli, pea emulsion, toasted brioche

#### CHARRED ENGLISH ASPARAGUS

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

#### SPICED PARSNIP AND BRAMLEY APPLE SOUP

Parsnip crisps, coriander

#### CARAMELISED ONION, TOMATO AND GOAT'S CHEESE TARTINE

Rocket, balsamic and olive oil dressing

#### 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

### **LIMONCELLO BABBA'**

Mascarpone and limoncello mousse, lemon biscuit

### **APPLE AND BLUEBERRY CRUMBLE**

Warm custard

### **STICKY TOFFEE PUDDING**

Toffee sauce, vanilla ice cream

### **EARL GREY CRÈME BRÛLÉE**

Caramel tuile, almond and orange Cantucci

### **LEMON POSSET**

Berry compote, short bread, crushed merengue

### **COCONUT PANNA COTTA**

Mango and lime salsa, crushed pistachio

### **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

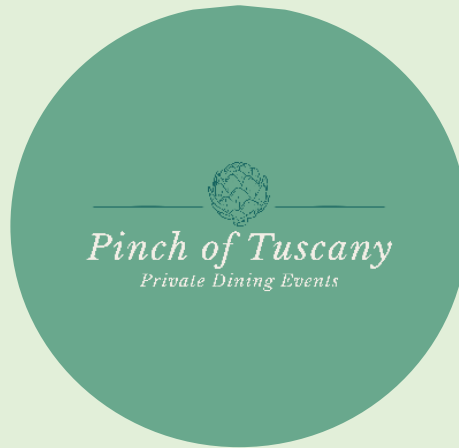
They are all served with

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



Solihull – West Midlands

[www.pinchoftuscany.co.uk](http://www.pinchoftuscany.co.uk)

07948 601757

[pinchoftuscany@outlook.com](mailto:pinchoftuscany@outlook.com)