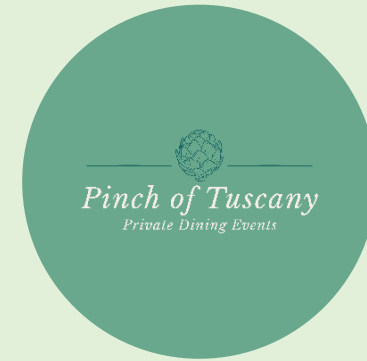


**Pinch Of Tuscany**  
Private dining and events  
•  
Solihull – West Midlands



## Fine dining 2024 brochure CONTENTS

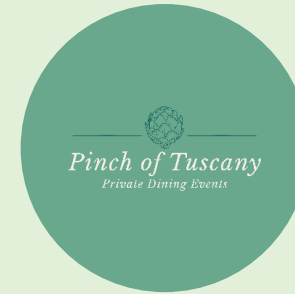
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## About Pinch of Tuscany

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 £ 10.50 per person

6 items £ 15.50 per person

8 items £ 21.00 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 scamorza 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 £ 60.00 per person

2 courses at £ 45.00 per person

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

You can choose three starters, three main courses and three desserts at £ 6.50 extra per person

(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 SALAD**

Pickled cucumber, crème fraîche, radish, crispy rye bread

#### **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 PROVOLA 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

### **ROASTED CORN FED CHICKEN**

Pearl barley and roasted celeriac risotto, mushroom sauce, tarragon oil

### **WELSH ROASTED RACK OF LAMB**

Garlic and thyme roasted potatoes, tender stem broccoli  
Italian Salsa Verde, lamb jus

### **SCOTTISH ROASTED LOIN OF VENISON**

Potato terrine, 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

### **HERB AND CHEESE CRUSTED COD**

Sauteed baby potato, samphire, hollandaise tartare

### **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**

£ 7.20 per person

A selection of British cheeses (Somerset brie, stilton, cheddar) and Italian cheeses (Gorgonzola dolce, Pecorino al tartufo) 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  
£ 40.00 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

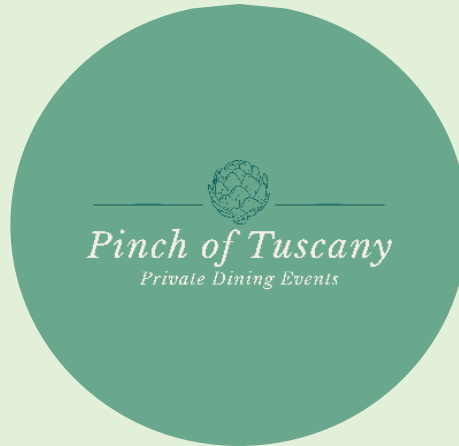
#### **Spinach and ricotta cannelloni**

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



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