

The Italian Villa

AT COMPTON ACRES

T W O C O U R S E H O T B U F F E T

Includes a hot buffet, plated dessert, tea & coffee

Buffets are subject to a minimum of 30 guests.

Please choose one of the below options.

HOT BUFFET SELECTION

THE OLD ENGLISH CLASSIC

Beef, ale & herb puff pastry pie OR chicken & wild mushroom tarragon pie
Roasted root vegetables thyme pie (vegan/vegetarian option)

Served with: White wine vinegar mash, steamed seasonal vegetables & roasted carrots, red wine jus, parsley liquor

THE IRISH TASTE

Slow cooked beef and Guinness stew

Root vegetables & lentil stew (vegan/vegetarian option)

Served with: White wine vinegar mash, steamed seasonal vegetables, rustic breads

THE MOROCCAN TOUCH

Slow braised lamb spiced tagine

Chickpea & harissa vegetable stew (vegan/vegetarian option)

Served with: Orange & apricot minted pomegranate couscous, roasted cauliflower, sweet potatoes, cumin seeds, cucumber & tomatoes coriander salad

THE INDIAN FEEL

Chicken tikka masala OR Lemongrass Goan fish curry

Roasted pumpkin ginger spice coconut curry (vegan / vegetarian option)

Served with: Saffron & cardamon pilau rice, Classic saga loo

THE ITALIAN WAY

Classic beef lasagne

Wild mushroom Spinach truffle Risotto (vegan/vegetarian option)

Served with: Mozzarella heritage tomato rocket & basil salad, slice cured meats, mixed olives, rustic bread, classic Caesar salad, rustic bread

MODERN EUROPEAN

Roasted salmon fillet in a white sauce

Served with: Steamed seasonal greens, braised fennel & beetroot salad, wholegrain mustard & lemon new potatoes, stuffed courgette ratatouille, tomato fondue

FOOD INFORMATION

Please note that all our food contains allergenic ingredients.

Please let your event coordinator know if you or any of your guests have any allergies or dietary requirements we should be aware of.

All allergies and dietary requirements must be notified prior to your event date.

Allergen menus available on request.



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TWO COURSE BUFFET DESSERTS

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Please choose one of the below options.

SPRING - SUMMER DESSERTS

Vanilla Panna Cotta, With Textures of New Forest Strawberries, Pistachio Praline and Sable Biscuit

Baked Vanilla Cheesecake, Textures of Rhubarb, Dehydrated Saffron Sponge

Dark Chocolate Parfait, Peanut Butter Bavarois, Caramelised Banana

Limoncello Posset, Wild Berry Compote, Poppyseed Shortbread

Passion Fruit & Orange Tart, Greek Yoghurt and Tonka Bean, Chantilly Cream

Heather Honey White Chocolate Mousse & Raspberry Dome, Roasted Granola Crumb

Summer Fruit Eton Mess, Dorset Whipped Cream, Freeze Dried Strawberry Crumb

AUTUMN - WINTER DESSERTS

Bread & Butter Pudding, Brioche Steeped in Raisins & Homemade Custard

Almond & Pistachio Bakewell, Winter Berries, Caramelised Pear

Crème Brûlée, White Chocolate & Winter Berry Mousse, Vanilla Shortbread

Sticky Toffee Pudding, Served with a Butterscotch Sauce

Classic Dark Chocolate Fondant, Butter Milk Vanilla Chantilly Cream, Chocolate Crackle

Winter Berry & Apple Crumble, Choose from Custard, Vanilla Ice Cream or Clotted Cream

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