

Hotel  
du Vin

Cannizaro House

PRIVATE DINING  
MENUS





## DRINKS PACKAGES

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Package prices per person

### Crémant £19.95

1 glass of sparkling wine  
½ bottle of house wine  
½ bottle of still or sparkling mineral water

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### Classic £24.95

1 glass of house Champagne or Gin & Tonic  
½ bottle of wine, from our Sommelier's choice of classic wines  
½ bottle of still or sparkling mineral water

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### Premium £28.95

One glass of premium Champagne  
½ bottle of wine, from our Sommelier's choice of premium wines  
½ bottle of still or sparkling mineral water

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### Prestige £35.95

One glass of Lanson Rosé Champagne  
½ bottle of wine, from our Sommelier's choice of premium wines  
½ bottle of still or sparkling mineral water

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### Additions

Glass of Sparkling Wine £7.95

Glass of House Champagne £11.95

Bucket of Beers £99.95 for 24

Heineken, Chang, Birra Moretti to choose from

Bucket of Soft Drinks £14.95 for 6 | £27.95 for 12

Choose from Schweppes Lemonade or Ginger Beer 200ml,  
Franklin & Sons Raspberry or Elderflower Lemonade 275ml,  
Coca-Cola 330ml, Eager Juice Orange, Cranberry,  
Pineapple, Apple, Grapefruit

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# CANAPÉS MENU

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## Bresaola Crisps

Fine slices of lean tender cut cured beef fried served with rucola, Parmesan shavings and balsamic (*42kcal*)

## Caesar Salad Cups (*117kcal*)

Parma Ham & Vanilla Poached Figs (*81kcal*)

## Smoked Salmon Roses

Dill crème fraîche (*70kcal*)

Smoked Mackerel Pate & Courgette (*59kcal*)

## Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on crostini (*141kcal*)

Gorgonzola & Spinach Quiche (*205kcal*)

## Mini Baked Potato [VGI]

Parmesan (*32kcal*)

Truffle & Parmesan Arancini Balls (*74kcal*)

Choice of Three Items £14.50 per person

Choice of Six Items £21.50 per person

Choice of Nine Items £25.50 per person



# CLASSICO MENU

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Prosciutto Di Parma Ham & Charentais Melon  
Sherry and shallot dressing *(176kcal)*

Minestrone [V]  
Chunky vegetable soup with orzo and cavolo nero,  
served with toasted Altamura bread *(201kcal)*

Cannizaro House Salad [VGI]  
Baby kale, edamame beans, quinoa and alfalfa sprouts *(142kcal)*

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Roast Porchetta  
Polenta roast potatoes, red wine jus *(1127kcal)*

Seared Fillet of Sea Bass  
Fennel, lemon, capers, tomato and parsley *(186kcal)*

Tortellini Di Spinaci E Ricotta [V]  
Roasted walnuts, Parmesan and baby spinach *(142kcal)*

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Poached Italian Peaches [V]  
Amaretto, vanilla ice cream and roast almonds *(379kcal)*

Vegan Chocolat & Banana Pot [VGI]  
Rich chocolate and banana mousse with coconut and vanilla yoghurt *(604kcal)*

Piatto Di Formaggi  
A selection of Italian cheese served with biscuits and chutneys,  
including Gorgonzola, Taleggio, fontina and pecorino *(606kcal)*

£39.95 per person

# PREMIUM MENU

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Severn & Wye Smoked Salmon  
Treacle soda bread and fromage blanc *(297kcal)*

Bresaola Punta D'anca  
Rucicola and Parmesan salad, truffle dressing *(344kcal)*

Wild Mushroom & Spelt Risotto [VGI]  
Finished with vegan style Parmesan *(315kcal)*

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Sicilian Roast Chicken  
Rosemary, lemon and polenta roast potatoes *(1012kcal)*

Seared Fillet of Sea Bream  
Piperade and olive tapenade *(110kcal)*

Aubergine Ravioli [V]  
Stuffed with tomato and mozzarella *(929kcal)*

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Vanilla Semi Fredo [V]  
Crushed pistachio and roasted plums *(866kcal)*

Tiramisu [V]  
Layers of mascarpone, coffee and sponge finished  
with cocoa powder. A real Italian classic! *(479kcal)*

Piatto Di Formaggi  
A selection of Italian cheese served with biscuits and chutneys,  
including Gorgonzola, Taleggio, fontina and pecorino *(606kcal)*

£46.95 per person



# PRESTIGIO MENU

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## Antipasti Di Montagna

Prosciutto di Parma, salami Milano, Bresola Punta D'anca, Taleggio, Gorgonzola, balsamic onions and Italian olive mix *(355kcal)*

## Tiger Prawns

Garlic butter and aioli dip *(576kcal)*

## Caprese Salad [V]

San Marzano tomatoes, buffalo mozzarella and aged balsamic *(474kcal)*



## Lemon Sorbet [V] *(46kcal)*



## Rump of Lamb

Morel mushrooms and asparagus *(1040kcal)*

## Roast Salmon

Parmesan polenta cake and salsa verde *(772kcal)*

## Crispy Lentils [V]

Caramelised onions, Gorgonzola and tomato sauce *(715kcal)*



## La Profiterole [V]

Baked Craquelin Choux bun filled with vanilla ice cream and dark chocolate sauce *(1254kcal)*

## Mango Cannelloni [V]

Crispy meringue and coconut cream *(225kcal)*

## Piatto Di Formaggi

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, fontina and pecorino *(606kcal)*

£62.95 per person

# EXCLUSIVO MENU

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## Burrata & Isle of Wight Heritage Tomato Salad

Mint pesto *(254kcal)*

## Chicken Liver Parfait

Toasted brioche *(361kcal)*

## Roasted King Scallops

Gremolata and herb crust *(500kcal)*



## Prosecco & Lemon Granita [VGI] *(22kcal)*



## Fillet Steak 200g

21 day aged, served with fries, Provençal tomato and watercress *(840kcal)*

## Pave of Halibut

Lobster bisque and fried artichokes *(283kcal)*

## Osso Bucco

Braised rose veal shanks, garnished with gremolata and served with risotto alla Milanese *(714kcal)*

## Roasted Heritage Carrots with Whipped Feta [VGI]

Herb roasted carrots with a spiced dressing and chickpeas *(685kcal)*



## Chocolate Bomb [VGI]

Vegan vanilla ice cream, hot chocolate sauce and cherries *(873kcal)*

## Lemon Tart [V]

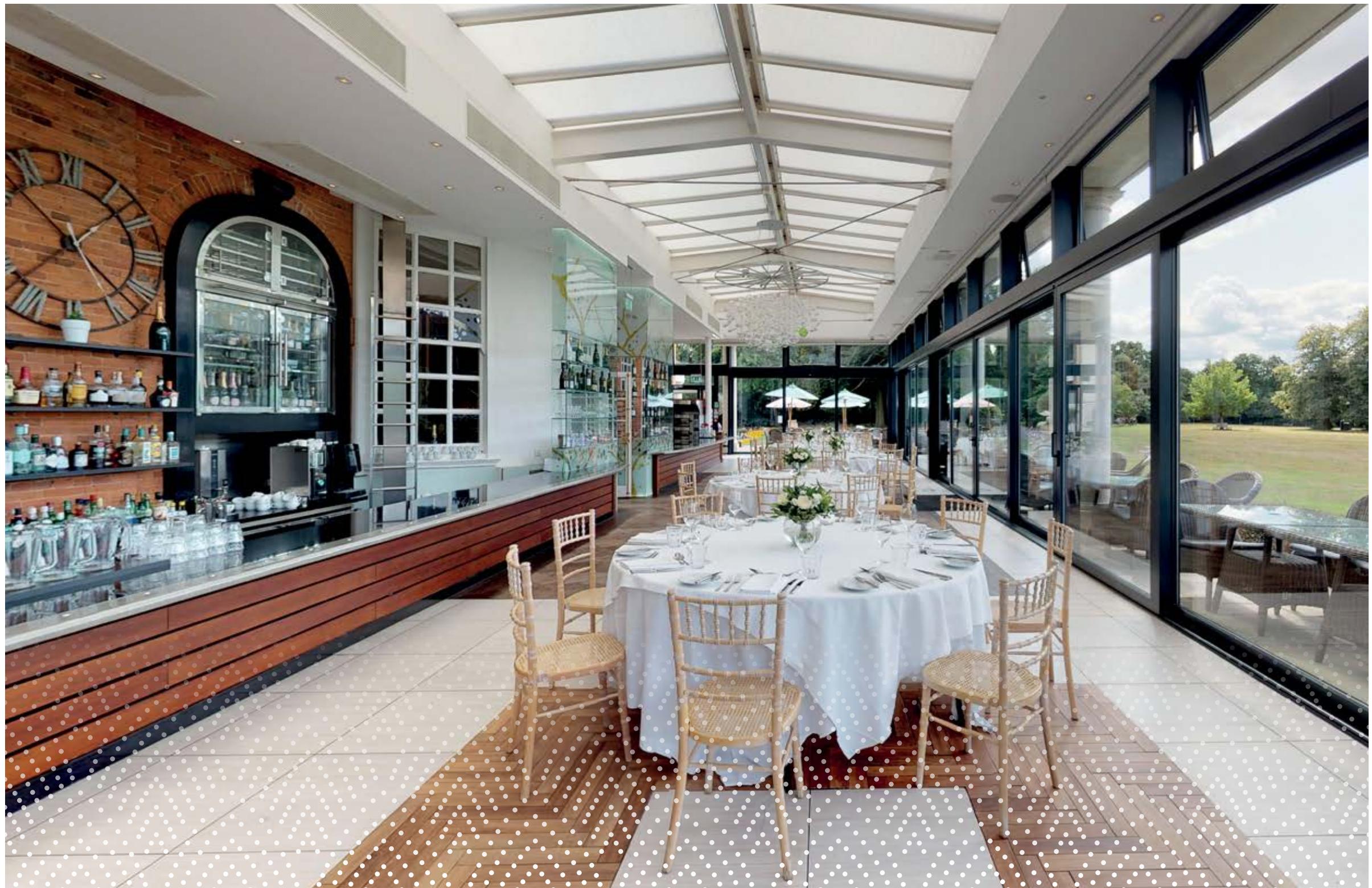
Raspberry sorbet *(989kcal)*

## Piatto Di Formaggi

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, fontina and pecorino *(606kcal)*

£69.95 per person





# AL FRESCO MENU

## FROM THE BBQ

Beef Burgers (530kcal)  
New York Smokey Beef  
Sausage Hot Dogs (374kcal)

Chicken Drumsticks & Thighs (286kcal)  
Halloumi, Pepper &  
Red Onion Skewers [VGI] (169kcal)

Accompanied with brioche buns (236kcal), sub rolls (232kcal), sliced aged  
gruyère cheese (129kcal), mixed leaves (0kcal), coleslaw (143kcal), pickles (15kcal) and relishes (185kcal)

## UPGRADE OPTIONS PRICES PER PERSON

Swordfish & Tuna Skewers  
(114kcal) £18.50  
Rump Steak (196kcal) £10.50

Fillet Steak (140kcal) £18.95  
Mixed Shellfish (120kcal) £15.00  
Lobster (74kcal) £21.50

## SALADS CHOICE OF 3 (kcal per 100g)

Radish & Broad Bean [VGI]  
Coarse grain mustard and olive oil (61kcal)

Fennel, Feta &  
Pomegranate [V]  
Sumac yoghurt (138kcal)

Birdseye Chilli &  
Marinated Aubergine [VGI]  
Tahini and oregano (227kcal)

Cucumber & Poppy Seed [VGI]  
Bird's eye chillies (261kcal)

Chargrilled Asparagus,  
Courgettes & Halloumi [V] (179kcal)

Purple Broccoli & Salsify [VGI]  
Caper vinaigrette (125kcal)

Portobello Mushroom [V]  
Pearl barley and preserved lemons (138kcal)

Roast Red & Golden  
Beetroot [V]  
Beetroot sour cream and chive (164kcal)

# AL FRESCO MENU

## DESSERTS

(kcal per 100g)

Fresh Strawberries  
& Cream [V] (98kcal)  
Tarte Au Citron [V]  
Raspberry coulis (131kcal)

Cheese Selection [V]  
British and French cheeses, served  
with biscuits and chutney (268kcal)

From £39.95 per person  
Minimum of 25 guests





## SUPPER SNACKS

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Anchovy Fritto Misto (409kcal)  
Garlic aioli

Tomato, Tapenade & Basil Galettes [V] (256kcal)

Baked Potato Skins with Caesar Salad (379kcal)

Meatball Pizzaiola (144kcal)

Pecorino & Balsamic Onion Quiche [V] (284kcal)

Zucchini Fritti [VGI] (76kcal)

Porcini Mushroom Cappuccino [VGI] (59kcal)

Aubergine & Halloumi Parmigiana Bake [V] (120kcal)

Truffle & Thyme Breaded Macaroni & Cheese [V] (246kcal)

Choice of Four £21.50 per person

Choice of Eight £40.00 per person

## EXTRAS

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### Intermediate Course [VGI]

Lemon sorbet £3.00 *(46kcal)*

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### Fish Course

Fillet of red mullet, crushed saffron potatoes and aioli £4.50 *(228kcal)*

Scallop ceviche £4.50 *(52kcal)*

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### Cheese Boards

from £37.95 for four to share *(606kcal per person)*

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### Wine Tastings

from £15.00 per person including  
a selection of three wines



## LES ENFANTS PACKAGE

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### Garlic Bread Pizza Base

Pizza base with garlic butter *(322kcal)*

### Tomato Soup [V]

Classic tangy soup with grated Parmesan to sprinkle *(173kcal)*

### Melon & Berries [VGI]

Mixed sweet berries and melon *(85kcal)*

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### Tomato & Mozzarella Pizza [V]

Stone baked pizza with homemade tomato sauce and mozzarella cheese *(384kcal)*

### Petto Di Pollo & Patatine Fritte

Grilled chicken breast served with fries and garlic butter *(204kcal)*

### Spaghetti Al Pomodoro [V]

Spaghetti pasta and tomato sauce served with grated Parmesan cheese *(405kcal)*

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### Freshly Cut Fruit Salad [VGI]

A fruit salad for stuffed tummies *(43kcal)*

### Tartuffe Di Cioccolato [V]

Chocolate truffle cake served with crème fraiche *(78kcal)*

### Chocolate, Vanilla & Strawberry Ice Cream [V]

A selection of all the favourite flavours of yummy ice cream *(78kcal)*

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### Includes Three Soft Drinks

with a choice of fruit juice, cordials or still/sparkling water

£17.50 per child (12 years and under)



For further information on allergens please scan here.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

[VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian.

Cheese boards may contain unpasteurised cheese.

Calorie calculations as accurate as possible however slight variations may occur.  
To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 a day.

All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.