



Hotel  
du Vin

# Cannizaro House

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## PRIVATE DINING MENUS

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## DRINKS PACKAGES

Package prices per person

### Crémant £16.95

1 glass of sparkling wine

½ bottle of house wine

½ bottle of still or sparkling mineral water

### Classic £22.95

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

### Premium £26.95

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

### Prestige £32.95

One glass of prestige Champagne Lanson Rosé

½ bottle of wine, from our Sommelier's choice of premium wines

½ bottle of still or sparkling mineral water

### Additions

Glass of Sparkling Wine £8.00

Glass of House Champagne £11.00

Bucket of Beers £19.95 for 6 | £37.95 for 12

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



# CANAPÉS MENU

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Smoked Salmon Roses on Rye Bread, Dill Crème Fraîche (230kcal)

Bresaola Crisps [NGI]

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)

Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on crostini (141kcal)

Gorgonzola & Spinach Quiche (205kcal)

Mini Baked Potato, Parmesan [NGI/VGIA] (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 Ham, Charentais Melon

Sherry and shallot dressing *(176kcal)*

## Minestrone

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

## Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(142kcal)*

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## Roast Porchetta

Creamy polenta, gremolata and rich pork jus *(1,439kcal)*

## Seared Fillet of Sea Bass

Pipperade and tapenade *(426kcal)*

## Pumpkin & Sage Gnocchi [VGI/NGI]

Pumpkin purée and pesto *(379kcal)*

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## Panna Cotta

Sweet set cream, served with figs poached in honey and Marsala *(491kcal)*

## Vegan Chocolat & Banana Pot [VGI/NGI]

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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## Tiger Prawns [NGI]

Garlic butter and aioli dip *(576kcal)*

## Bresaola

Fine slices of lean tender cut cured beef, rucicola, Parmesan shavings and balsamic *(344kcal)*

## Wild Mushroom & Spelt Risotto [VGI]

Finished with vegan style Parmesan *(315kcal)*

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## Corn-Fed Chicken Milanese

Brioche crumbed corn fed chicken breast, green bean, kale salad,  
parmesan and truffle dressing *(745kcal)*

## Herb Crusted Salmon

Pickled Fennel, Citrus and Rocket Salad *(404kcal)*

## Aubergine & Halloumi Parmigiana Bake [VGI/NGI]

Thickly sliced grilled aubergine and halloumi with a chunky tomato sauce *(489kcal)*

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## Tartuffe Di Cioccolato [V]

Chocolate truffle cake served with crème fraîche *(508kcal)*

## Tiramisu [V]

Layers of mascarpone, coffee and sponge finished with cocoa powder.  
A real Italian classic! *(473kcal)*

## 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)*

## Caprese Salad [V/NGI]

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

## Tiger Prawns [NGI]

Garlic butter and aioli dip *(576kcal)*



## Lemon Sorbet [V]

A refreshing palate cleanser *(46kcal)*



## Sirloin Steak 250g

50 day aged grain fed beef, served with confit pesto tomato and fries *(838kcal)*

## Osso Bucco

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

## Risotto Nero [NGI]

Roasted scallops and squid, seared in the pan, served on black squid ink risotto *(608kcal)*

## Warm Caponata & Fried Halloumi [V]

Sicilian dish of aubergines, tomatoes, raisins, capers and pine nuts, with basil pesto *(348kcal)*



## Tartuffe Di Cioccolato [V]

Chocolate truffle cake served with crème fraîche *(508kcal)*

## Berry Zabaglione

Fresh red berries glazed under a limoncello sabayon, a light and airy custard *(176kcal)*

## Piatto Di Formaggi

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

£62.95 per person

# ESCLUSIVO MENU

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## Burrata & Isle of Wight Heritage Tomato Salad [NGI]

Mint pesto *(254kcal)*

## Marbled Game Terrine [NGI]

Mosaic of game meats, served with spiced fig chutney *(395kcal)*

## Pan-Seared Scallops

Olive oil, plum tomatoes, piquillo peppers, red onion and basil *(452kcal)*



## Prosecco & Lemon Granita *(22kcal)*



## Fillet of Donald Russell Beef [NGI]

Fondant potato, braised spiced carrot and red wine jus *(1,126kcal)*

## Grilled Lemon Sole [NGI]

Lemon sole lightly pan-fried with caper, lemon and parsley butter *(553kcal)*

## Gloucester Old Spot Saltimbocca [NGI]

Pan-fried escalope of pork, Prosciutto di Parma, capers and sage *(569kcal)*

## Roasted Heritage Carrots with Whipped Feta [VGI/NGI]

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



## Chocolate Bomb [VGI/NGI]

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 (000kcal), sub rolls (000kcal), sliced aged gruyère cheese (000kcal), mixed leaves (000kcal), coleslaw (000kcal), pickles (000kcal) and relishes (000kcal)

## UPGRADE OPTIONS

Swordfish & Tuna Skewers  
(114kcal) £4.00  
Rump Steak (294kcal) £8.00

Fillet Steak (140kcal) £10.00  
Mixed Shellfish (120kcal) £15.00  
Lobster (74kcal) £20.00

## SALADS CHOICE OF 3

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 (138al)

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

# AL FRESCO MENU

## DESSERTS

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

Cheese Selection [VA]  
British and French cheeses,  
served with biscuits and chutney (606kcal)

From £34 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 [NGI] *(379kcal)*

Meatball Pizzaiola *(144kcal)*

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

Zucchini Fritti [VGI] *(76kcal)*

Porcini Mushroom Cappuccino [VGI] *(59kcal)*

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

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

Choice Of Four Items: £21.50 per person

Choice Of Eight Items: £40.00 per person

## EXTRAS

### Intermediate Course [V]

Lemon sorbet £3.00

### Fish Course

Fillet of red mullet, crushed saffron potatoes and aioli £4.50

Scallop ceviche £4.50 [NGI]

### Cheese Boards

for four to share from £21.95

### Wine Tastings

includes a selection of three wines from £19.95

## LES ENFANTS PACKAGE

Children are always very much welcomed in our hotels and our Chef has devised the following menu for them to enjoy when attending events.

Please choose one of each course for all the children to have.

Garlic Bread, Cherry Tomatoes Cucumber [V]

Tomato & Cheddar Soup [V/NGI]

Prawn Cocktail

Melon & Berries [VGI/NGI]

Normandy Chicken Breast & Pommes Frites [NGI]

Rump Steak And Pommes Frites [NGI] £2.95 supplement

Breaded Plaice Goujons, Pommes Frites & Peas

Mac n' Cheese [V]

Freshly Cut Fruit Salad [VGI/NGI]

A Scoop Of Chocolate, Vanilla  
& Strawberry Ice Cream [V]

Chocolate & Banana Brownie  
with vanilla ice cream

Ice Cream Sundae [V]

Includes Three Soft Drinks

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

£17.50 per child





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. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available.

Calorie content. 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 calories a day.

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