

Hotel du Vin

Cannizaro House

PRIVATE DINING
MENUS



DRINKS PACKAGES

Package prices per person

Crémant £19.95

One glass of Fiol, Veneto, Italy | ½ bottle of house wine | Still and sparkling mineral water

Classic £26.95

One glass of house Champagne or Gin & Tonic
½ bottle of wine. Vermentino, Zagare, Terre Siciliane (Sicily), Italy
and Nero d'Avola, La Segreta, Planeta, Sicily, Italy
Still and sparkling mineral water

Premium £31.95

One glass of Cuvée Hotel du Vin Champagne
½ bottle of wine. Pinot Grigio, Puiatti, Friuli-Venezia Giulia, Italy
and Malbec by Hotel du Vin, Mendoza, Argentina
Still and sparkling mineral water

Prestige £40.95

One glass of Lanson Rosé Champagne
½ bottle of wine. Chardonnay, V1, Journey's End, Stellenbosch, South Africa
and Pinot Noir, Seifried Estate, Nelson, New Zealand
Still and sparkling mineral water

Additions

Glass of sparkling wine £7.95

Glass of house Champagne £12.95

Bucket of beers £110 for 24

Choose from Heineken, Heineken 0%, Birra Moretti

Bucket of soft drinks £16.95 for 6 | £29.95 for 12

Choose from Schweppes Lemonade, Fever-Tree Ginger Beer,
Fever-Tree Elderflower, Fever-Tree Sicilian Lemonade,
Coca-Cola or fruit juices

CANAPÉS MENU

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

Caesar Salad Cups *(117kcal)*

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

Smoked Salmon Roses
Dill crème fraîche *(70kcal)*

Smoked Mackerel Pâté & 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

Rosemary focaccia served with premium Planeta extra virgin olive oil

STARTERS

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

Salmon Rillettes
Served with crisp lettuce, radish, and toasted baguette. *(348kcal)*

Chicken Liver Parfait
Velvety-smooth house-made chicken liver parfait served with toasted brioche *(361kcal)*

MAINS

Yorkshire Herb-fed Chicken
Tender chicken served with burnt leeks, braised butter beans, and wild mushrooms *(1,848kcal)*

Seared Fillet of Sea Bream
Served with a warm piperade and rich olive tapenade *(110kcal)*

Tortelloni [VGI]
Fresh tortelloni filled with pea and mint *(739kcal)*

All main courses are served with a seasonal selection of fresh vegetables and potatoes.

DESSERTS

Limoncello Tiramisu
A bright, citrusy twist on the classic Italian dessert, infused with limoncello *(723kcal)*

Valrhona Pot De Chocolat [VGI]
Rich Valrhona chocolate pots served with velvety Chantilly cream *(604kcal)*

Piatto di Formaggi
A selection of Italian cheeses, served with biscuits and chutneys,
including Gorgonzola, Taleggio, Fontina and Pecorino Sardo *(606kcal)*

£39.95 per person

PREMIUM MENU

Rosemary focaccia served with premium Planeta extra virgin olive oil

STARTERS

Cannizaro House Salad [VGI]
Classic tomato and basil on toasted Altamura bread *(348kcal)*

Prosciutto di Parma Ham & Charentais Melon
Authentic Parma ham paired with sweet Charentais melon,
drizzled with a light sherry and shallot dressing *(176kcal)*

Tuna Carpaccio
Truffle mayonnaise, pickled chilli and basil cress *(145kcal)*

MAINS

Roast Salmon
Succulent roasted salmon fillet paired with a savoury Parmesan polenta cake and fresh salsa verde *(772kcal)*

Iberico Pork Chop
Perfectly roasted Iberico pork chop served with crushed ratte potatoes
and fresh chimichurri sauce *(1,889kcal)*

Ribollita [VGI]
A classic, hearty Tuscan bean and vegetable stew *(715kcal)*

All main courses are served with a seasonal selection of fresh vegetables and potatoes.

DESSERTS

Tiramisu [V]
A true Italian classic with layers of rich mascarpone, coffee-soaked sponge, and cocoa powder *(479kcal)*

Chocolate Bomb [VGI]
A decadent chocolate sphere filled with vegan vanilla ice cream,
served with hot chocolate sauce and sweet cherries *(873kcal)*

Piatto di Formaggi
A selection of Italian cheeses, served with biscuits and chutneys,
including Gorgonzola, Taleggio, Fontina and Pecorino Sardo *(606kcal)*

£54.95 per person





PRESTIGIO MENU

Rosemary focaccia served with premium Planeta extra virgin olive oil

STARTERS

Roasted Scallops
Sautéed sea scallops served with a crispy gremolata and herb crust *(576kcal)*

Burrata & Mortadella
Creamy burrata cheese accompanied by classic mortadella sausage and a light herb salad. *(522kcal)*

Beetroot & Macadamia Cheese Salad [VGI]
Earthy beets paired with rich macadamia-based cheese, tossed in a shallot and sherry vinaigrette *(222kcal)*

MAINS

Chargrilled Monkfish Tail
Watercress, lemon and Café de Paris butter *(840kcal)*

Fillet Steak 200g
Prime 21-day aged fillet steak cooked to perfection, served with skin-on fries, slow-roasted Provençal tomato, and peppery watercress *(840kcal)*

Piedmontese Peppers [VGI]
Baked sweet pepper stuffed and topped with plant-based stracciatella, served over a tomato, basil, and pine nut couscous *(685kcal)*

All main courses are served with a seasonal selection of fresh vegetables and potatoes.

DESSERTS

Vegan Chocolate Mousse [VGI]
A smooth and velvety dairy-free chocolate mousse accompanied by sweet cherry compote *(222kcal)*

Mango & Passion Fruit Cannoli
Crisp cannoli shells filled with a vibrant mango and passion fruit cream *(823kcal)*

Piatto di Formaggi
A selection of Italian cheeses, served with biscuits and chutneys, including Gorgonzola, Taleggio, Fontina and Pecorino Sardo *(606kcal)*

£69.95 per person



SUPPER SNACKS

Rigatoni Con Salsiccia
Sausage, peperoncino and fennel *(164kcal)*

Chicken Milanese *(1,012kcal)*

Burratina, Spring Vegetable Broth
Tapenade tuile *(562kcal)*

Arancini
Truffle and Parmesan *(302kcal)*

Minestrone Soup [V]
Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread *(101kcal)*

Aubergine Ravioli [V]
Stuffed with tomato and mozzarella *(232kcal)*

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

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

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

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

Bruschetta Al Pomodoro [VGI]
Classic tomato and basil on toasted Altamura bread *(268kcal)*

Zucchini Fritti [VGI] *(76kcal)*

Choice of Four £21.50 per person
Choice of Eight £40.00 per person



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. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. 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 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.