

A rustic wooden table serves as the background for this food-themed image. In the upper left, a wooden tray holds several golden-brown, sugar-dusted pastries. In the lower left, a dark grey rectangular plate is filled with a stack of spiral-shaped, golden-brown pastries, some with visible fillings. To the right, two small glass jars are stacked on a white plate; the bottom jar contains a mix of red and blue berries with a wooden spoon, while the top jar is filled with white yogurt. The text 'Hotel du Vin' is centered in a teal square, and the main title 'Cannizaro House GREAT COMPANY MENUS' is overlaid in the center of the image.

Hotel
du Vin

Cannizaro House

GREAT COMPANY
MENUS

MEETINGS TO MAKE YOUR MOUTH WATER

Our delicious array of menus, inspired by fresh and seasonal ingredients, are prepared by our chefs to enhance your meetings and events.

Our core set menus are tiered to suit all budgets and tastes, or for a lighter quick lunch break simply choose from our Lite Bites section. For a more substantial meal, our Plated Lunch section is full of Italian classics and comforting options, especially good if you have more time to spare for lunch.

Special dietary requirements will be taken care of wherever possible and we have vegetarian, gluten free and vegan alternatives available.



WORKING LUNCH

CHOOSE ONE OF THE FOLLOWING

served with pommes frites *(450kcal)*

Soup of the Day *(746 Kcal)*

Prosciutto Panini

Parma ham, buffalo mozzarella, pesto and rucola *(759kcal)*

Courgette & Feta Panini [VGI]

Chargrilled courgette, vegan feta and pesto *(609kcal)*

Plum Tomato & Buffalo Mozzarella Panini

Plum tomato, buffalo mozzarella and rucola *(756kcal)*

Tuna Mayo Melt Panini

Tuna, buffalo mozzarella, and rucola *(1,037kcal)*

Avocado on Toast [V/VGIA]

Served with poached eggs, chunky cherry tomato salsa and toasted sourdough *(417kcal)*

Cannizaro House Salad [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(284kcal)*

Choice of topping included:

Chicken *(541kcal)*, Tiger Prawns *(70kcal)*, Halloumi [VGI] *(260kcal)*

£16.95 per person





BUFFET MENU ONE

SALADS

Fennel, Feta & Pomegranate [V]

Sumac yoghurt (138kcal)

Chargrilled Courgettes, Halloumi & Green Beans [VGI]

Mint and lemon (179kcal)

MAINS

Rigatoni con Salsiccia

Sausage, peperoncino and fennel (164kcal)

Salmon Selection

Hot and cold smoked (204kcal)

Pasta Puttanesca [V] (84kcal)

Tomatoes, olives and capers

SIDES

Buttered New Potatoes [V] (106kcal)

Glazed Carrots [V] (113kcal)

DESSERTS

Valrhona "Nyangbo" Pot au Chocolat (178kcal)

Amaretti biscuits, honey crème fraîche

Limoncello Tiramisu (723kcal)

MEETING BREAKS

Homemade Granola, Greek Yoghurt & Berry Pot [V] (257kcal)

Granola Bars [V] (264kcal)

Savoury Viennoiserie [V] (470kcal)

This menu is included in the Day Delegate Rate

BUFFET MENU TWO

SALADS

Niçoise Salad

Soft boiled egg, new potatoes, olives and tomatoes *(153kcal)*

Cucumber & Poppy Seed [VGI]

Red chilli *(261kcal)*

MAINS

Char-Grilled Chicken

Lemon and thyme *(254kcal)*

Italian Fish Pie Gratin *(110kcal)*

Parmesan crust

Risotto Primavera [VGI]

Carnaroli rice, sweet peas, broad beans, young vegetables and Parmesan *(97kcal)*

SIDES

Pomme Purée [V] *(113kcal)*

Haricots Verts [V] *(66kcal)*

DESSERTS

Zabaglione Trifle

Panettone and griottine cherries *(445kcal)*

Cannoli Siciliani

Stuffed with mango mascarpone and pistachios *(498kcal)*

MEETING BREAKS

Bircher Muesli Pot [V] *(202kcal)*

Classic Viennoiserie Selection [V] *(373kcal)*

Chocolate & Hazelnut Madeleines [V] *(251kcal)*

This menu is included in the Day Delegate Rate

BUFFET MENU THREE

SALADS

Roast Red & Golden Beetroot [V]

Sour cream and chive *(164kcal)*

Salade Maison [VGI]

Baby kale, edamame beans, quinoa and alfalfa sprouts *(57kcal)*

MAINS

Corn-fed Chicken Milanese *(93kcal)*

Fennel and rucicola salad

Sicilian Fish Bake *(121kcal)*

Roasted aubergine, tomato, chilli, raisin and pinenut

Caponata [VGI]

Grilled halloumi *(61kcal)*

SIDES

Pommes Frites [V] *(173kcal)*

Mediterranean Vegetables [VGI] *(111kcal)*

DESSERTS

Crème Brûlée [V] *(274kcal)*

Baked vanilla custard, glazed under sugar

Tiramisu [V] *(120kcal)*

Layers of mascarpone, coffee and sponge finished with cocoa powder

MEETING BREAKS

Fruit Salad Pot [VGI] *(46kcal)*

Madeleines [V] *(269kcal)*

Canelé [V] *(131kcal)*

This menu is included in the Day Delegate Rate



THE ORANGERY DINING

Prefer to enjoy a leisurely lunch? Dine in The Orangery instead of our Great Company Buffet Lunch, you can choose 2 or 3 courses from our below menu, individually plated and served, also included in the Day Delegate Rate.

A pre-order will be required in advance. Max 12 people.

ANTIPASTI

Minestrone Soup (231kcal)

Calamari

Fried squid with lemon and aioli (391kcal)

Burratina, Spring Vegetable Broth

Tapenade tuile (562kcal)

Bruschetta Al Pomodoro [VGI]

Classic tomato and basil on toasted Altamura bread (486kcal)



SECONDI PIATTI

Chicken Milanese (887kcal)

Fennel and rocket salad, gremolata

Spaghetti Meatballs (740kcal)

Beef and pork meatballs in a rich tomato marinara sauce

Pan-Fried Stone Bass (341kcal)

Panzanella salad, basil pesto

Grilled Viola Aubergine

Stuffed with mozzarella, basil, served with tomato sauce (929kcal)



DOLCI

Limoncello Tiramisu (723kcal)

Cannoli Sicilian (498kcal)

Stuffed with mango mascarpone and pistachios

Gelato & Sorbetto [VGIA] (34kcal)

Piatto Di Formaggi (606kcal)

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, Fontina and Pecorino Sardo



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.