



A taste of Italy

Friday 31st May, from 7pm

Join us at Willow Tree Farm Café for a 5 course Italian feast

Prosecco on arrival

First Course

Home made sourdough focaccia served (GFA) with olive oil & balsamic (VG), pesto rosso (VG) & parmesan cream (V)

Second Course

Charcuterie (GF)

Parma ham, Suffolk fennel salami, Suffolk coppa, sundried tomatoes, olives & fresh rocket

Or

Vegetarian charcuterie (VG) (GF)

Chargrilled peppers, courgettes & artichokes sundried tomatoes, olives & fresh rocket

Or

Caprese salad (V) (GF)

Buffalo mozzarella, beef tomatoes, fresh basil leaves, pesto Genovese

Third Course

Home made pizza, baked in our wood fired oven. 4 to choose from (GFA) (VGA)

Classic margherita (V)

Parma ham, rocket, olive oil & parmesan

Chargrilled vegetable (VG)

Anchovy, olive, sundried tomato, rocket, olive oil & parmesan

Or

Pasta

Tagliatelle carbonara - egg yolk, parmesan, pancetta & black pepper (GFA)

Puttanesca linguine - anchovy, olive, caper, chilli, tomato sauce (GFA) (DFA)

Spinach & ricotta agnolotti in pesto sauce (V)

Homegrown asparagus, pea & pesto spaghetti (GFA) (VG)

Fourth Course

Traditional tiramisu (GFA) Or fresh strawberry granita (VG) (GF)

Fifth Course

Vanilla affogato (GF) Or limoncello over raspberry sorbet (GF) (DF) (VG)

£45 a head

Booking and £10 per head deposit required please

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(V) Vegetarian (GF) Gluten free (VG) Vegan (DF) Dairy Free (+A) Allergen alternative available (N) Contains nuts

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal. We can often adapt dishes to suit
All items made in a kitchen which handles all named allergens, we cannot guarantee anything to be 100% allergen free.