



Sussex
Caterers

ITALIAN SHARING FEAST

LUXURY SHARING-STYLE WEDDING MENU

A rustic Italian-inspired feast designed for
abundant sharing, seasonal flavours
and elegant long-table dining.

MAIN COURSE

SLOW ROASTED PORCHETTA

With rosemary, garlic and fennel,
crispy crackling and salsa verde

HERB & LEMON ROASTED CHICKEN

With wild garlic and extra virgin olive oil

RAGÙ DI MANZO

Slow cooked beef ragu with Chianti,
tomato and bay leaf

ROASTED VEGETABLE & RICOTTA PARMIGIANA

Layers of aubergine, courgette,
tomato, ricotta and basil

GARLIC & ROSEMARY ROASTED POTATOES

With sea salt and olive oil

CHARRED TENDERSTEM BROCCOLI

With lemon, chilli and toasted almonds

