

Carluccio's

CLASSIC PICNIC – LEEDS CASTLE 2019

ANTIPASTO

A selection of our deli ingredients – Prosciutto Gran Sasso & finocchiona salami with poponcini peppers, balsamic onions, olives, caperberries and sweet & sour peppers with raisins and flaked almonds

FOCACCIA

Freshly baked every morning using a traditional Ligurian recipe

POLLO E VERDURE

Chicken breast with green beans, red onion, semi-dried tomatoes, mixed leaves and baby potatoes. With Garlic and herb breadcrumbs and flaked almonds

ORZO SALAD

Pearl barley and black rice with tenderstem broccoli, artichoke, peas, soya beans, semi-dried tomato pesto and almond flakes.

With smashed avocado

APRICOT TART

Individual apricot & frangipane tarts

ALMOND MACAROONS

Carluccio's

PLANT POWER PICNIC – LEEDS CASTLE 2019

VERDURE ANTIPASTO

A selection of our deli ingredients – with balsamic onions, artichoke, caperberries, popponcini peppers and sweet & sour peppers with raisins and flaked almonds

FOCACCIA

Freshly baked every morning using a traditional Ligurian recipe

POLPETTE DI FAGIOLI

Vegan bean balls made with olives, capers and pine nuts in tomato sauce. Served with chickpea and aubergine purée, sweet & sour peppers with raisins and flaked almonds, tenderstem broccoli & pane carasau

ORZO SALAD

Pearl barley and black rice with tenderstem broccoli, artichoke, peas, soya beans, semi-dried tomato pesto and almond flakes.

With smashed avocado

BLUEBERRY & POLENTA CAKE SLICE

With raspberry coulis

Carluccio's

KIDS PICNIC – LEEDS CASTLE 2019

GRISSINI BREAD STICKS

CARROT, CUCUMBER & CELERY STICKS

With tomato & basil dip

MEATBALLS

In tomato sauce

CHOCOLATE CHIP COOKIE

APPLE JUICE