

CasaCiro

Ristorante Italiano & Mediterraneo

Party Set Menus

Party menus for 20 - 100 guests for seated or buffet style events.



If you suffer from a food allergy or have a food intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although due care is taken, there is a risk of allergen ingredients still being present.

*A discretionary 10% service charge
will be added to your bill*

*Can be made with plant-based ingredients *Can be made with gluten-free ingredients *Can be made with dairy-free ingredients

Set Menu 1

Starters

Mozzarella in Carrozza

Deep-fried mozzarella served on tomato sauce

Funghi all' Aglio Crema * *

Mushrooms cooked in garlic, white wine & cream

Zuppa di Pomodoro * * *

Tuscany tomato sauce

Prosciutto e Melon * *

Fanned galia melon served with parma ham

Pane all' Aglio con Pepperoni *

Garlic bread with mozzarella & pepperoni

Main Courses

Pollo alla Milanese

Thinly cut chicken coated with breadcrumbs served with tomato spaghetti

Lasanga al Forno

Layers of pasta & bolognese sauce baked in a tomato sauce topped with mozzarella (contains egg)

Sirloin al Pepe Nero * *

Sirloin steak, served with a crushed black peppercorn, brandy & cream sauce. Served with saute potatoes & fresh vegetables

Escalope du Necollo Pilicate *

Nut escalope, served with a creamy sweet chilli sauce. Served with saute potatoes & fresh vegetables

Fillet of Seabass

Pan fried seabass with a white wine chive cream sauce served with saute potatoes & fresh vegetables

Dolce

A choice from three home made desserts

£28pp

Set Menu 2

Starters

Mozzarella in Carrozza

Deep-fried mozzarella served on tomato sauce

Funghi all' Aglio Crema * *

Mushrooms cooked in garlic, white wine & cream

Verdura Mediterraneo * * *

Grilled mediterranean vegetables with balsamic vinaigrette

Prosciutto e Melon * *

Fanned galia melon served with parma ham

Insalata Caprese *

Tomato, mozzarella & onion salad

Main Courses

Pollo Funghi * *

Breast of chicken with porcini mushrooms, marsala wine & cream. Served with saute potatoes & fresh vegetables

Cannelloni

Pasta tubes filled with minced meat, spinach, eggs & parmesan. Baked in a tomato sauce, topped with mozzarella

Sirloin alla Diane * *

Sirloin steak, served with mushrooms, onions, dijon mustard, brandy, port & cream. Served with saute potatoes & fresh vegetables

Torta Rustica

Tuscan vegetarian pie filled with cheese, broccoli, tomato & onions, served with a tomato sauce. Served with saute potatoes & fresh vegetables

Salmon Monte Carlo * *

Grilled salmon fillets in a white wine & cream sauce with mushrooms & baby onions. Served with saute potatoes & fresh vegetables

Dolce

A choice from three home made desserts

£32pp

Set Menu 3

Starters

Bandiera *

Tomato, mozzarella & avocado salad with basil oil & balsamic dressing

Funghi all' Aglio Crema * *

Mushrooms cooked in garlic, white wine & cream

Insalata con Rucola & Parmigiano * * *

Salad of rocket leaves & parmesan shavings with balsamic dressing

Prosciutto e Melon * *

Fanned galia melon served with parma ham

Pate Casa Ciro *

Fine chicken liver pate with green peppercorns served with garlic bread

Main Courses

Pollo Funghi *

Breast of chicken with porcini mushrooms, marsala wine & cream. Served with saute potatoes & fresh vegetables

Lasanga al Forno

Layers of pasta & bolognese sauce baked in a tomato sauce topped with mozzarella (contains egg)

Sirloin al Pepe Nero * *

Sirloin steak, served with a crushed black peppercorn, brandy & cream sauce. Served with saute potatoes & fresh vegetables

Escalope du Necollo Pilicate * * *

Nut escalope, served with a creamy sweet chilli sauce. Served with saute potatoes & fresh vegetables

Salmon Monte Carlo * *

Grilled salmon fillets in a white wine & cream sauce with mushrooms & baby onions. Served with saute potatoes & fresh vegetables

Dolce

A choice from three home made desserts

£34pp

Set Menu 4

Starters

Mozzarella in Carrozza

Deep-fried mozzarella served on tomato sauce

Calamari Fritti

Deep fried squid served with garlic & lemon mayonnaise

Pate Casa Ciro *

Fine chicken liver pate with green peppercorns served with garlic bread

Prosciutto e Melon * *

Fanned galia melon served with parma ham

Insalata Caprese *

Tomato, mozzarella & onion salad

Main Courses

Pollo Palazzo *

Chicken breast filled with asparagus wrapped in parma ham with dolcelatte & red pepper cream sauce. Served with saute potatoes & fresh vegetables

Cannelloni

Pasta tubes filled with minced meat, spinach, eggs & parmesan. Baked in a tomato sauce, topped with mozzarella

Filetto alla Diane * *

Filett steak, served with mushrooms, onions, dijon mustard, brandy, port & cream. Served with saute potatoes & fresh vegetables

Torta Rustica

Tuscan vegetarian pie filled with cheese, broccoli, tomato & onions, served with a tomato sauce. Served with saute potatoes & fresh vegetables

Duetto di Pesce *

Grilled sea bass & salmon fillet, garnished with a king prawn & a lobster bisque sauce. Served with saute potatoes & fresh vegetables

Dolce

A choice from three home made desserts

£40pp

We request that you choose ONE menu above for your party. For groups of 15 or more people your menu will need to be pre-ordered 2 weeks prior to your booking. Card details are required upon return of our signed terms & conditions. Please note your booking will not be confirmed until this is received.

Whilst we endeavour to meet your seating requirements it is not always possible, when you make your booking, for us to determine where your party will be seated.