

MENU

CANAPÉS

Black Olive Tapenade

Semi dried cherry tomatoes, toasted focaccia

Cristini Toscani

Garlic roasted sourdough, chicken liver, anchovy and caper paste

Honey and Balsamic Roast Fig

Wrapped with bresaola, ricotta and rocket

STARTER

Ribollita

Tuscan bean stew with Rosemary, speck, cavolo nero and torn focaccia

MAIN

Tagliata Di Manzo

Cast iron seared and thin sliced sirloin, warm arugula, potato and Gorgonzola salad

DESSERT

Panna Cotta al Miele e Mandorle

Honey and almond panna cotta with smoked almond crumb, honeycomb tuille, Vin Santo poached cherries



HENSOL CASTLE

Tuscan
FOOD & WINE EXPERIENCE