



GiGi's Buffet Menu

30 ppl max | pre-order only

Hot Food (choose 3)

Cornfed breast of chicken, Wild mushrooms & Tarragon cream sauce, Herb Mashed potatoes
Ragu of beef, Smoked garlic and parsley mashed potato
Grilled sea bass, with artichoke and red onion crushed potatoes, champagne cream sauce
Herb crusted fillet of Scottish salmon, roasted new mid potatoes
Wood mushroom and truffle risotto, chives, rock salt, rocket and parmesan
Pan fried gnocchi, roasted pumpkin, sage and toasted walnuts, parmesan shavings

Accompaniments (choose 3)

Goats cheese, rocket and tomato salad, crisp croutons, basil pesto and balsamic reduction
Apricot and toasted almond cous cous
Oak smoked Scottish salmon, bitter leaves, fennel, orange and black pepper
GiGi's antipasti board, olives, celery and grapes
Caesar salad, gem lettuce, crisp croutons, garlic and parmesan
Chargrilled Mediterranean vegetables, chilli and garlic
Buttered seasonal vegetables, (sprouts and carrots)
Seasonal figs, Burrata and parma ham, light honey dressing

Desserts

Mini Christmas pudding, brandy crème anglaise
Festive mince pies, Vanilla crème
Nutella cheesecake, Toasted hazelnuts, winter berries
Warm chocolate brownie, Chantilly crème
Mini Pavlova, seasonal raspberries and strawberries
Festive cheese board, homemade chutney, celery and biscuits



Christmas party menu

For bookings of 30+ ppl

Gigi's Signature pizzas

- The Festive: Turkey, pigs in blankets, Cranberries, tomato and mozzarella (£16)
- The Italian: Spicy beef ragù, tomato mozzarella and basil (£17)
- The Classic: Peperoni, Mozzarella, tomato and basil (£17)
- The Margherita: Tomato, mozzarella and basil (£16)
- The Fishy One: Oak smoked salmon, tomato, avocado, cream cheese and rocket (£17)

Gigi's sharing platters

- Antipasti: Cured meats, olives and cheeses (£34)
- Sharing Board: Tempura Prawns, Truffle mushroom arancini, Homemade sausage roll & pigs in blankets. (£34)
- Grilled Meats: Homemade chicken and lamb shish, peri peri chicken wings (£36)
- Cheese Board: Festive cheeses, Celery, Grapes and homemade chutney (£34)

Christmas classics

- Homemade Pork, sage and onion sausage rolls (£9)
- Tempura prawns, sweet chilli sauce (£12)
- Arancini, wild mushrooms, truffle, chive and parmesan (£9)
- Crostini, oak smoked salmon, avocado puree, crème fraiche (£11)
- Croquettes, confit duck leg, plum and ginger chutney (£10)
- Mozzarella sticks, smoked garlic and tomato salsa (£9)
- Confit pork belly, Sage and apple sauce (£10)

Something sweet

- Mince pies, Chantilly cream
- Pavlova, Winter berries, Raspberry coulis
- Warm chocolate brownie, Chantilly cream



Small plates

Tempura prawns <i>sweet chilli sauce</i>	12
Chicken wings <i>peri peri style</i>	9
Sausage rolls <i>pork, sage and onions, cranberry relish</i>	9
Arancini, <i>wild mushrooms, truffle, chives, parmesan</i>	9
Battered calamari <i>chilli mayo</i>	12
Croquettes <i>confit duck leg, plum and ginger chutney</i>	10
Mozzarella sticks <i>smoked garlic and tomato salsa</i>	9

To share

The Sharing Board <i>battered calamari, chicken wings, arancini, confit duck leg croquettes</i>	34
The Antipasti board <i>cured meats, olives and cheeses (pre-order only)</i>	34
The Meat Board <i>chicken and lamb skewers, lamb kofta & chicken wings</i>	36

Gigi's Pizzas

The Italian <i>spicy beef ragù, tomato mozzarella and basil</i>	17
The Classic <i>pepperoni, mozzarella, tomato and basil</i>	17
The Margherita <i>tomato, mozzarella and basil</i>	16
The Fishy One <i>oak smoked salmon, tomato, avocado, cream cheese, rocket</i>	17
The Vegan <i>artichoke, toasted red onion tomato, caper</i>	17

Sides

Mixed salad	6
French fries / Truffle fries	6
Triple cooked chips <i>garlic aioli</i>	6
Pigs in blankets	9

On The Charcoal Grill

Chicken skewers	15	Mixed shish	16
Lamb kofta	15	250g ribeye	29
Lamb skewers	15	200g fillet	31

To finish

Homemade chocolate brownie <i>chantilly cream</i>	7	Gigi's chocolate truffles	6
Ice cream and sorbets	7		