



The Little Pasta Company

Corporate Brochure 2026/2027

Breakfast | Lunch | Canapés | Private Dining



Breakfast Menu @ £15pp +VAT

Please choose three items

Seasonal Berries and Fruit – Selection of seasonal fruit and berries (VE)

Pastries – Selection of breakfast pastries and sfogliatelle (contains nuts) (V)

Yoghurt and granola pots – Greek yoghurt, topped with homemade granola and honey (V)

Bacon Rolls – Thick cut smoked back bacon, served in a soft roll with Tiptree ketchup or brown sauce*

Sausage Rolls – Butcher's sausage, served in a soft roll with Tiptree ketchup or brown sauce*

Smoked Salmon - Served on toasted sourdough, with sliced avocado and pea-shoots (PE)

Avocado – Served on toasted sourdough with grilled asparagus and soft-boiled egg (V)

Clarence Court Egg – Toasted Sourdough, soft boiled eggs mixed through creme fraiche & fresh chive (V)

**Served warm, subject to kitchen availability*

** Additional items @ +£3pp +VAT*

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Drinks Station @ £6pp +VAT

(all included)

Selection of tea and coffee

Selection of Italian pressed fruit juice (apricot, orange, apple, blood orange)

Premium canned sparkling drinks

Bottled still and sparkling water

Buffet Lunch Menu @ £23pp +VAT

Please choose three sandwiches and two salads

Sandwiches

All served on our selection of focaccia, sourdough and ciabatta bread with selection of crisps

Prawn – Fresh prawns, our signature Marie rose dressing and baby gem (PE)

Chicken – Roast chicken, herb mayo, semi-dried tomato and wild rocket

Chicken Milanese – Breaded chicken, n’duja mayo, shredded baby gem

Salami – Milano salami, mozzarella, semi-dried tomato

Mortadella – Mortadella ham, fresh basil pesto, burrata and EVOO

Ham & Cheese – Thick cut ham, aged davidstow cheddar and red onion chutney

Verdure – Roasted vegetables, fresh basil pesto, wild rocket (VE)

Salads

Caesar Salad – Roast chicken, romaine lettuce, sourdough, parmigiano reggiano & Caesar dressing

Pasta Salad – Fresh basil pesto, semi-dried tomato, green beans and parmigiano reggiano

Caprese Salad– Heritage tomato, mozzarella and fresh basil

Bacon wrapped sausages - Sticky balsamic glaze & handmade British pork sausage rolls

Roasted butternut squash – Tenderstem, lentils and garlic oil dressing (VE)

Rice salad - Cucumber, tomatoes, red onion, parsley, pine nuts, EVOO and lemon dressing (VE)

Grilled Courgette – Fresh chilli, extra virgin olive oil and mozzarella di buffala (V)

**Additional items @ +£4pp +VAT*



Canapés Selection @ £11pp +VAT

Please choose four options

Sticky beef tartlet with aioli and truffle

Chicken Milanese bites with n'duja cream

Crispy pork belly skewers with salsa verde

Bacon wrapped sausage skewer with balsamic glaze

Skewered bavette steak with salsa verde

Skewered chicken, prosciutto crudo and roasted garlic pureé

Crispbread topped with smoked salmon, caviar and horseradish cream (PE)

Toasted sourdough, grated tomato, Cantabrian anchovy fillet & chive (PE)

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Courgette fritti with aioli and lemon (V)

Wild mushroom tartlet with dolcelatte cream (V)

Balsamic onion tartlet with whipped goat's cheese (V)

Endive cups, dolcelatte, pear and hazelnut (V)

Datterini tomato and basil crostini (VE)

Taleggio cheese toastie with balsamic onion chutney (V)

Datterini tomato, bocconcini skewers with basil pesto (V)

**Any of our vegetarian canapés can be adapted to be fully vegan*



Bowl Food @ £25pp +VAT

Please choose three options

Heritage Tomato – Salad, with burrata pugliese and basil oil (V)

Roasted Butternut –Dolcelatte, hazelnuts and fried sage (V)

Bitter Leaf Salad – Radicchio, walnuts, blood orange and balsamic (V)

Fresh Casarecce – Slow cooked beef ragú, parmigiano Reggiano

Handmade Tortellini Pasta – Wild mushroom, cream, garlic, parsley oil (V)

Beef Fillet – Red wine sauce, rosemary, garlic pavé potato, baby carrot

Chicken Cacciatore – Red wine, mushrooms, capers, olives and tomato

Porchetta – Garlic and rosemary potato, salsa verde

Seared Lamb – Fillet, sliced with salsa verde, cannellini and pancetta

Sicilian Caponata – Aubergine stew, pine nuts, celery, vinegar and mozzarella (V)

Aubergine Parmigiana – Tomato, mozzarella and fresh basil (V or VE)

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Grigliata @ £30pp +VAT

(Minimum x60 guests)

A true summer spectacle, with slow cooked meats cooked over wood fire, perfect for adding a touch of theatre to your event.

Choice of porchetta or Lamb Leg served in a roll or flatbread with garnishes.

Served alongside a selection of three salads for the table.

Staffing available for all food service (£POA)

Private Dining – £POA

We are proud to offer a bespoke menu package, working with our clients to produce a delicious menu, curated with seasonal and locally sourced ingredients, tailored to your brand or event.

From brand activations, to festive parties, our in-house events manager is on hand to plan your event and ensure your event runs smoothly.

Please reach out to our team directly, for a bespoke tailored menu and pricing.

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Drinks & Bar Service

Offering a full range of drinks packages and bar service

La Festa Package @ £18pp +VAT

2.5 glasses Bouvet brut sparkling
Elderflower, lemon and mint sparkling coolers
Bottled still and sparkling water

La Tradizionale Package @ £25pp +VAT

Free-flowing Bouvet brut sparkling
Welcome cocktail of your choice
Elderflower, lemon and mint sparkling coolers
Bottled still and sparkling water

Il Banchetto Package @ £38pp +VAT

Free-flowing Nyetimber English sparkling
Free-flowing red, white and rosé wine
Elderflower, lemon and mint sparkling coolers
Bottled still and sparkling water

*Upgrade to Pol Roger Champagne for +£12pp+VAT – Il Banchetto only

*Add a cocktail to any package for +£8pp +VAT

All packages are inclusive of glassware, ice and garnishes

Bar staff @ £1000+VAT for a five hour service

Bar unit hire available at +£500 +VAT