

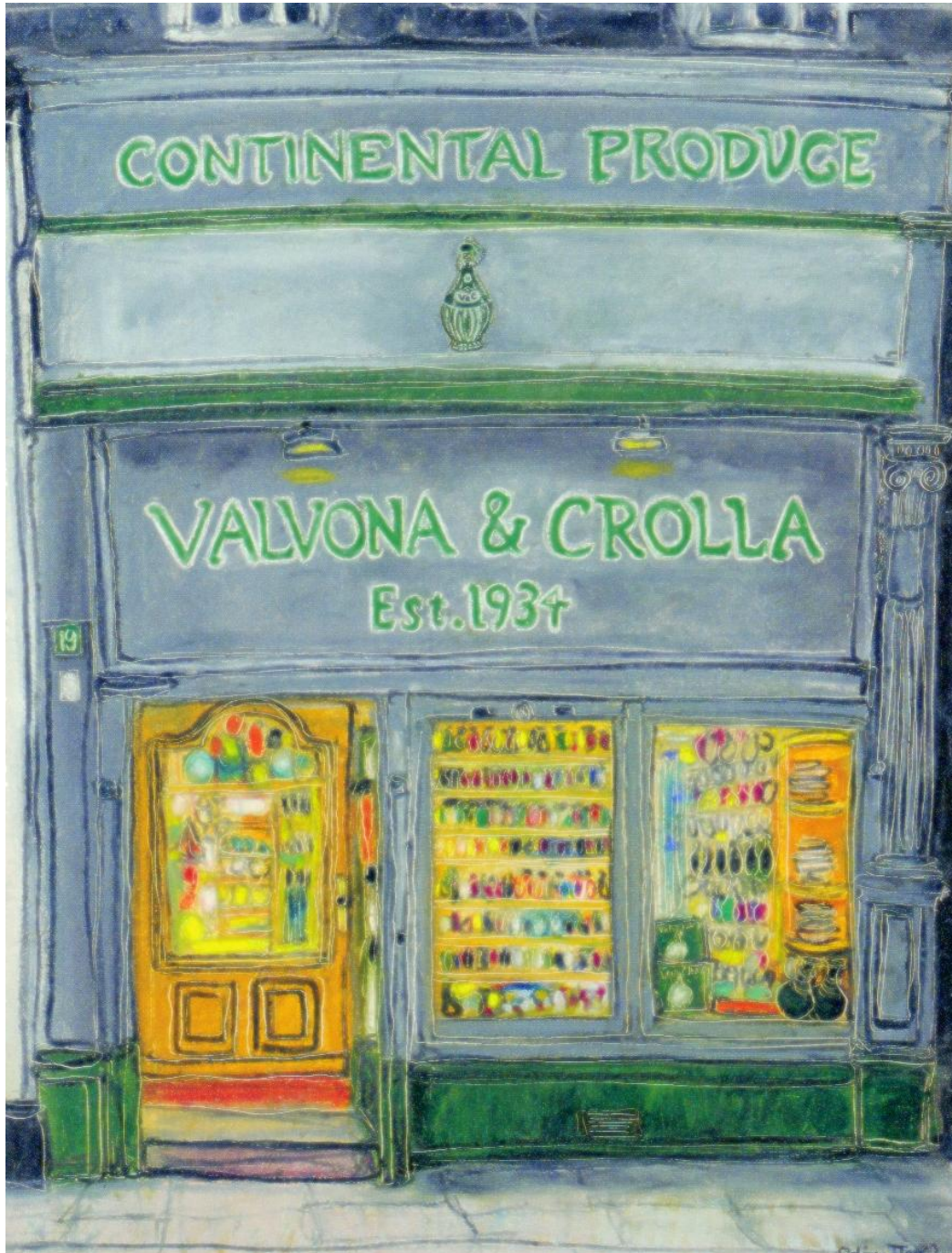


VALVONA & CROLLA[®]

Established 1934



Catering Menu



Contact: liezel@valvonacrolla.co.uk

Platters & Salads

These ambient dishes are perfect for buffets and dinner parties and are ready to serve. Serve 8 - 10 people.

Tagliere di Salumi	£48
Prosciutto di Parma, Milano salame, ventricina, porchetta, finocchio	
Verdure Arrosto	£45
Italian market vegetables roasted with extra virgin olive oil, garlic and fresh herbs	
Insalata caprese	£48
Mozzarella di bufala, mixed Italian tomatoes, Fior Fiore extra virgin olive oil, basil*	
Formaggi Artigiano	£55
200g each of Isle of Mull cheddar, Gorgonzola, Brie de Meaux, Pecorino Saraceno, oatcakes & biscuits, quince membrillo*	
Insalata Patate	£35
New baby potatoes, capers, red onion, extra virgin olive oil	
Insalata Finocchio	£35
Fennel, Toroccan orange, Caprino goat's cheese, rocket	
Insalata Riso	£35
Rice, peas, cucumber, courgette, mint, olive oil, parsley, lemon	
Insalata Farro	£35
Farro, roasted vegetables, mint, lemon, pomegranate seeds	

Whole Quiche

Can be served ambient or warmed in the Oven. Serves 8 people.

Lorraine Smoked pancetta, Parmigiano Reggiano*	£40
Roasted vegetable Italian vegetables and Parmigiano Reggiano*	£40
Funghi Cremini mushroom and goats' cheese	£40



*Cheese detailed contains animal rennet

'Al Forno' Dishes

Items below are prepared in foil trays ready to heat in the oven. Let us know if you would prefer to have us prepare in your own crockery. Serves 8 people.

Lasagne al Forno	£56
Layers of pasta, beef bolognaise, bechamel and Parmigiano Reggiano	
Lasagne con Verdure	£50
Roasted Italian vegetables in tomato sugo, layers of pasta, béchamel and Parmigiano Reggiano*	
Pollo alla Romana	£60
Free range chicken cooked in the oven with a tomato and basil sugo, black olives, capers, red peppers, white wine & herbs	
Stufato di Manzo	£60
Scotch beef stew made with cremini mushrooms, East Lothian potatoes, red wine, tomato and fresh herbs	
Stufato d'Agnello	£60
Scotch lamb, white wine, peppers, tomatoes, white wine, new potatoes and fresh herbs	
Fish Cakes	£60
Sustainably caught Scottish fish, potato and caper breaded fishcakes cakes with tartare sauce (8)	
Crespelle con Ricotta e Spinaci	£56
Italian pancakes rolled with ricotta and spinach, baked in the oven with tomato and basil sugo, béchamel and Parmigiano Reggiano*	
Melanzane alla Parmigiana	£56
Layers of aubergine baked in the oven with tomato and basil sugo, mozzarella di bufala and Parmigiano Reggiano*	

*Cheese detailed contains animal rennet

Canapés

Our canapés are freshly prepared in Valvona & Crolla using the finest Scottish and Italian ingredients. We recommend no less than five items per person.

£1.75 per canape (minimum of 12 per item)

Bocconcino of buffalo mozzarella, Italian tomato and basil* (GF)
Arancini bites (Sicilian rice balls with mozzarella di bufala, Parmigiano Reggiano, pea, courgette and mint)*
Polenta, caponata, pine nuts & basil (V, DF, VG, GF)
Polenta with Cremini mushroom pate and truffle (V, DF, VG, GF)
Queen stuffed olive & Milano salame skewer (GF, DF)
Potato and red onion frittata with Parmigiano Reggiano (GF)*
Puff pastry roll with sundried tomato and Kalamata olives (V)
Pastry twist with Parmigiano, Isle of Mull and poppy seeds*



£2.20 per canape (minimum of 12 per item)

Calzone filled with Italian ham & mozzarella
Calzone filled with ricotta and spinach (V)
Broccoli and Isle of Mull cheddar quiche*
Cremini mushroom and thyme quiche*
Pancetta, red onion and Parmigiano Reggiano quiche*
Prosciutto di parma and Italian melon (GF, DF)
Haggis in a homemade butter puff pastry roll
Paesano sausage and mostarda puff pastry rolls
V&C Fonteluna sausage, mustard fruit chutney and red pepper crostini (DF)

£2.60 per canape (minimum of 12 per item):

Gorgonzola Dolce and honeyed pear oatcake*
Pollo Saltimbocca (pan-fried chicken breast with prosciutto di parma and sage) (GF DF)
Free range chicken breast & pistachio pesto skewers (GF)*

Sweet Selection £2.60 each (minimum of 12 per item)

Sicilian lemon tartlets (V)
Pear frangipane tartlets (V)
Pistachio and almond polenta bites (V GF)
Orange and almond polenta bites (V GF)
Chocolate & raspberry brownie bites (V)



*Cheese detailed contains animal rennet

Whole Party Cakes

Freshly prepared in our bakery, serve 10.
Bespoke speciality and celebration cakes with icing and personal decoration also available on request.

Torta Cioccolata Flourless rich chocolate truffle cake	£55
Torta di Polenta Pistachio & ground almond polenta cake	£55
Torta di Frutta Seasonal fruit frangipane tart	£50

Wine & Soft Drinks

We have an extensive wine list available to view at valvonacrolla.com.
Wines are charged at retail cost, prices inclusive of VAT at 20%.

SPARKLING

Prosecco Frizzante NV Valvona & Crolla <i>Elegant, aromas of apple & pear, hints of melon, citrus on the palate</i>	£14.99
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WHITE

Vermentino Toscana 2024 Valvona & Crolla <i>Fresh and zesty with balanced, intense mineral flavours</i>	£14.99
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RED

Montecarlo Rosso Riserva DOC 2020 Valvona & Crolla <i>Elegant notes of red fruit and spices with light vanilla nuances</i>	£19.99
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Chianti Riserva Fiasco 2021 Valvona & Crolla <i>Rich flavours of plum jam, cedar, and hints of spice, delicious velvety smooth texture.</i>	£19.99
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Soft Drinks

San Pellegrino Sparkling Mineral Water (1l)	£5.25
Aqua Panna Still Mineral Water (75cl)	£5.25
La Mortuaciene French Lemonade (1l)	£6.65

Staff

If you require staff to serve your event, we would be delighted to host. In this instance, all items ordered would be subject to VAT at 20% and we would require 7 days' notice.

Corkage charged at £6 inc VAT per bottle for Valvona & Crolla purchased wines.

Staff transport to and from event will be charged.

Manager & Alcohol Licence Holder (required to oversee the event)	£44 per hour
Waiting Staff	£26 per hour

Delivery

- Delivery within Edinburgh city bypass £25.
- Delivery beyond the Edinburgh city bypass is £25 + £1 per mile to location address, charged on a return journey basis.
- Delivery charge subject to VAT at 20%.

All items are delivered in compostable or recyclable packaging.

Items can be replated onto you own crockery, or we can supply hire of crockery, cutlery, glassware and serving platters. Crockery and glassware hire is subject to VAT at 20%.

We reserve the right to substitute for an ingredient of equal or greater value. This is a non-exhaustive menu, and we are always happy to cater to your requirements.