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THE ART OF PARMIGIANO REGGIANO

Rich. Nutty. Deeply Savoury.

Parmigiano Reggiano has been handmade in a small part of Northern Italy for almost 1,000 years and, tonight, we're honouring its history with a sumptuous five-course feast that follows it through the ages.

Umami martinis, croquettes & steak tartare, butter-soft stuffed pasta, a twist on Trevor's Chicken, and panna cotta. *Delights await.*

FOLLOW US ON IG FOR NEWS ON OUR NEXT EVENT.

Tag @jamieolivercatherinest on Instagram
with your supper club experience.

Enjoy a complimentary bespoke
Martini at our station

- NIBBLES -

TEAR 'N' SHARE GARLIC BREAD

Roasted Bone Marrow, Garlic Butter

CROQUETTES

*24-Month Parmigiano Reggiano,
Pickled Walnut Ketchup*

— STARTER —

STEAK TARTARE

*24-Month Parmigiano Reggiano,
Dry-Aged British Beef, Capezzana
Olive Oil, Pork Scratchings*

— FIRST COURSE —

SARDINIAN CULURGIONES

*36-Month Parmigiano Reggiano,
Traditional Stuffed Pasta, Potato,
Mint, Brown Butter & Truffle*

— MAIN —

TREVOR'S CORDON
BLEU CHICKEN

*60-Month Parmigiano Reggiano,
Cobble Lane Coppa, Chicken Fat Mash
& Confit Garlic*

— SIDES TO SHARE —

PURPLE SPROUTING BROCCOLI

Chilli & Garlic

ALLOTMENT SALAD

Creamy Salad Dressing

— DESSERT —

PARMI PANNA COTTA

*12-Month Parmigiano Reggiano Set
Cream, Figs & Aged Balsamic*