



# CANAPÉS

Cold

Citrus marinated salmon, beetroot, yuzu

Tuna tataki, avocado crème, crispy ginger

Salmon tartar, cucumber pearls

Gravlax skewer, dill & grain mustard sabayon

Smoked duck breast & prunes skewer

Cajun chicken, tomato jam tortilla wrap

Moroccan lamb, hummus wrap

Assorted vegetarian sushi rolls (v)

Marinated baby artichokes, red onion confit, fried shallots (v)

Vietnamese summer rolls, sweet chilli, coriander (v)

Balsamic braised sweet baby onions, spicy tomato jam (v)



# CANAPÉS

Hot

Fish & chips, lemon sauce tartare

Fish cake, sweet mustard sauce

Roast beef, horseradish, Yorkshire pudding

Spicy lamb koftas, apricot & mint

Mini shepherd's pies

Indonesian chicken satay, roasted peanut sauce

Mini beef burger, caramelised onions, gherkins

Mini Reuben sandwich

Mini potato latkas (rösti) with dipping apple & mustard sauce

Vegetable tempura, honey & soy dip (v)

Curried cauliflower & potato samosa, chilli pickles

Roasted tomato, red onion, rosemary tart



## MENU

Spring vegetable salad  
Confit cherry tomatoes, roasted heritage carrots, spring onion  
pesto, grapefruit dressing

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Roasted half poussin  
Crushed potato & parsnip cake, Swiss chard ragoût, wild  
mushrooms, lemon & thyme jus

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Raspberry & citrus Vacherin  
Vanilla whipped cream, crunchy French meringues, marbled  
sorbets

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Coffee/tea and petits fours



## MENU

Terrine of leek & celery  
Coriander, tomato & olive salsa, seasonal leaves

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Pan-fried chicken supreme  
Balsamic baked vine tomatoes, chargrilled petit leek, roasted  
vegetables, basil jus

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Chocolate & coffee textures  
Dark chocolate mousse, American style brownie, coffee rocky  
road ice cream

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Coffee/tea and petits fours



## MENU - FISH

Lime marinated sea trout tartar  
Mango & papaya salsa, chilli, mint, soya yoghurt, grapefruit

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Pan-seared sea bass fillet  
Whipped golden potato, orange braised fennel, runner beans  
saffron nage

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Assiette of desserts  
Pink Champagne jelly with strawberries  
Pistachio sponge, iced cappuccino mousse with candied orange

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Coffee/tea and petits fours



## MENU

Beetroot & pumpkin soup  
Sourdough bread

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Slow-cooked feather steak, cavalo nero, artichoke, pumpkin,  
celeriac & carrot mash

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Lemon & sesame tart  
Lemon ice cream  
Sesame meringues  
Lemon confit

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Coffee/tea and petits fours



## MENU - FISH

Warm plum tomato & oregano tart  
Rocket pesto, toasted pine nuts, petit lettuce

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Pan-fried salmon fillet  
Red pepper & sweetcorn succotash, sprouting broccoli, potato  
crisps, sauce vierge

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Raspberry & citrus Vacherin  
Vanilla whipped cream, crunchy French meringues, marbled  
sorbets

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Coffee/tea and petits fours



## MENU

Pressed chicken & chicken liver terrine  
Prunes, quince chutney, caramelised walnuts, brioche crumble

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Rib-eye steak  
Triple-cooked chips, braised shallots, red pepper marmalade,  
fine beans, rosemary jus

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Dark chocolate fondant  
Crunchy pistachio & chocolate mousse  
Chocolate ice cream

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Coffee/tea and petits fours



## MENU

Assiette of starters:

Wasabi cured salmon with spiced avocado  
Thai green papaya salad with crispy lotus root & toasted  
cashews  
Seared sea bream fillet with apple & celery remoulade

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Herb crusted rack of lamb  
Spring onion whipped potatoes, sautéed spinach & butter  
bean ragoût, cured tomatoes, rosemary jus

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Selection of fruit desserts  
Raspberry pistachio tart, pink Champagne jelly with fresh  
strawberries,  
lemon sorbet

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Coffee/tea and petits fours



# SAMPLE MENU

## Canapés

Surf and turf  
Sweetcorn fritters (v)  
Spicy lamb ribs  
Jerk chicken in waffle cone  
Plantain surprise with avocado salsa(v)  
Broccoli and cheese tart

## Starters

Mango, papaya and avocado salad with crispy prawns  
Mango, papaya and avocado salad with halloumi (v)

Warm artisan bread rolls

## Mains

Pan seared snapper with sauce verde, mash potato, seasonal vegetables  
Braised lamb shank maple and lime sauce , sweet potato mash and steamed vegetables  
Chickpea curry with dhal served with coconut rice (v)

## Dessert

Lemon Tart with raspberry coulis; Passionfruit cheesecake,  
Apple crumble