

Garnet Menu (minimum 35 guests)

Starter

Beetroot cured salmon carpaccio

Smoked eel beignet, tomato garni, herb and rocket petite salad

balsamic jelly, parsley and lemon dressing

Main Course Buffet

Pan roasted local gilt-head bream with heritage carrots garni, mussel and saffron shellfish velouté

Veal and smoked cheese involtini, caper and raisin puree, Dijon mustard jus

Chicken wrapped with smoked bacon, porcini mushrooms café au lait

Carvery

Honey roasted gammon scented cloves served with fruit chutney and Madeira wine jus

Accompaniments

Sautéed potatoes with fried onions, confit garlic and marjoram (v)

Celeriac & cauliflower with parmesan cheese cream, gratinated with panko and hazelnuts (v)

Truffle cabbage and white onion cake (v)

Medley of beans with tomato olive mint salsa (v)

Mushroom and artichoke salad (v)

Greek vegetable casserole (v)

Lebanese lentils and bulgar salad (v)

Zucchini a la provinciale (v)

Thai beef salad with sesame soy sauce

Potato and spring onion salad, whole grain mustard (v)

Seasonal Chef's salad

Plum tomato with basil oil (v)

Stuffed vegetables with ricotta and parmesan (v)

Dessert

Milk chocolate and sea salt caramel mousse
passion fruit cream, pear gel

Tea or Coffee

Petit fours



Jade Menu (minimum 35 guests)

Starter (plated)

Fusilli pasta with chicken and chorizo ragout, black olives, tomato fondue, shavings of smoked applewood cheese

Main Course Buffet

Assiette of fish with roasted fennel clam and prawn coconut emulsion
Grilled rib lamb cutlets with spiced vegetables, feta cheese, thyme lamb jus
Roasted loin of pork escalopes with caramelised onions, oyster mushrooms, salted grapes and pistachio jus

Carvery

Slow cooked Angus rib of beef, glazed with soy beurre noisette, bearnaise sauce truffle, beef jus

Accompaniments

Roasted potatoes with cumin and confit of fennel, preserved lemon (v)

Panache of seasonal vegetables with herb butter (v)

Fricassee of wilted seasonal greens and wild mushrooms (v)

Grilled vegetables, flaked feta cheese, black olive tapenade (v)

Vegetable ricotta frittata (v)

Rice with fricassee of seafood, persillade (v)

Mushroom a la Grecque with goat's cheese shavings (v)

Curried cauliflower with raisins (v)

Ratatouille (v)

Pickled cucumber and carrot salad (v)

Salad leaves (v)

Plum tomato with pesto dressing (v)

Spicy quinoa with celery and walnuts (v)

Cabbage sauerkraut with Maltese sausage

Dessert

Exotic & orange fruit tart
grapefruit segment, berry sorbet

Tea or Coffee

Petit fours

