

Pearl Menu

Cocktail Reception

COLD CANAPÉS

- Toasted French stick with tapenade and basil goat cheese
- Toasted French stick with red pesto, smoked salmon and red onion rings
- Toasted French stick with anchovies, ricotta and roasted artichokes
- Lemon mussels with tuna basil sauce on a crispy pastry spoon
- Marinated octopus in garlic, roasted sweet pepper and basil lemon dressing
- Roasted herb artichokes with basil seafood paste on croute
- Salmon roulade with herb mascarpone cheese on brown croute
- Smoked five spice duck breast with humus paste on croute

FINGER SANDWICH SELECTION

- Tomato Bread with salmon Gravavlax, chive, caper & basil mayo
- Slow cooked sirloin of beef with onion ring in brown bread
- Tortilla with Parma ham, rocket leaves, goat cheese and sauce gribiche

HOT CANAPÉS

- Chicken skewers with red pesto dressing
- Quail breast with sweet pepper & paprika sauce
- Green pea samosa with roasted tomato and garlic dipping sauce
- Fish skewers with basil red pepper mayo
- Prawns wrapped in Parma ham with Peruvian sauce
- Onion bhaji wrap
- Duck spring rolls with Thai dipping sauce
- Wild mushroom duxelle in a crispy pastry case with parmesan shavings

BLUE ELEPHANT SPECIALS

Fried seafood in green curry sauce

Lamb Massaman

Duck breast with Thai fruit and sweet & sour sauce

Stir fried vegetable rice

SWEET SELECTION

Caramelised lemon tartlets

Strawberry & pistachio mini meringue

Mini chocolate profiteroles

Chocolate cups with chocolate mousse

Sweet pastry case with mango mascarpone cream

Fruit skewers with chocolate sauce

Selection of ice-cream & sorbet

COFFEE & TEA TABLE

Almond Wedding & Witness cakes are available at an additional cost

