

Buffet menu (£15.00<sup>ph</sup>)

Capsicums with couscous & goats cheese

Caprèse salad

Chicken Caesar salad

Roasted tomato soup

New potato salad

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Grilled chicken breast with leeks and oyster mushrooms

Pan-fried salmon fillet with seasonal vegetables

Mushroom risotto with truffle oil

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Fruit salad

Homemade brownie with chocolate sauce

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Tea & coffee

Orange juice

Mineral water

Canapés menu

8 Canapés £18ph

10 Canapés £21ph

12 Canapés £24ph

Bruschetta with fresh tomato & olives

Smoked salmon on blinis

Prawns with Thai dipping sauce

Chicken satay skewers

Rare roast beef on Yorkshire puddings

Goats cheese tartlets

Tuna tartare

Mini ham burgers

Welsh rarebit

Mini croque monsieur

San choi bow

Seasonal soup in a shot glass

SET DINNER (£15.00<sup>ph</sup>)

Roasted tomato soup with mascarpone

Caesar salad with parmesan croutons

Beef Carpaccio with rocket & truffle oil

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Roasted chicken breast with spinach & roasted potatoes

Grilled salmon supreme with green beans & crushed new potatoes

Roasted vegetable lasagna

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Tiramisu

Vanilla panna cotta

Fruit salad with mango sorbet

SET DINNER (£18.50<sup>ph</sup>)

Buffalo mozzarella with oven-dried tomatoes and basil oil

Scottish smoked salmon with capers and toast

Split pea soup

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Duck leg in confit with celeriac mash and lardons

Grilled sea bass with vegetable caponata

Spring vegetable risotto

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Brownie with chocolate sauce and vanilla ice cream

Cheese cake with a mixed berry compote

Selection of cheeses

Set dinner (£25.00<sup>ph</sup>)

Crab avocado salad with mixed leaves & toast

Minestrone soup

Crispy duck salad with watercress & oriental dressing

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Oven roasted lamb shank, potatoes dauphinoise & rosemary jus

Pan fried scallops in cauliflower purée

Wild mushroom tagliatelle

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Sticky toffee pudding

Tarte tatin with crème fraîche

Selection of sorbets