Buffet menu (£15.00\textsuperscript{ph})

Capsicums with couscous & goats cheese

Caprèse salad

Chicken Caesar salad

Roasted tomato soup

New potato salad

Grilled chicken breast with leeks and oyster mushrooms

Pan-fried salmon fillet with seasonal vegetables

Mushroom risotto with truffle oil

Fruit salad

Homemade brownie with chocolate sauce

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 (£15.00ph)

Roasted tomato soup with mascarpone
Caesar salad with parmesan croutons
Beef Carpaccio with rocket & truffle oil

Roasted chicken breast with spinach & roasted potatoes
Grilled salmon supreme with green beans & crushed new potatoes
Roasted vegetable lasagna

Tiramisu
Vanilla panna cotta
Fruit salad with mango sorbet
SET DINNER (£18.50ph)

Buffalo mozzarella with oven-dried tomatoes and basil oil

Scottish smoked salmon with capers and toast

Split pea soup

Duck leg in confit with celeriac mash and lardon

Grilled sea bass with vegetable caponata

Spring vegetable risotto

Brownie with chocolate sauce and vanilla ice cream

Cheese cake with a mixed berry compote

Selection of cheeses
Set dinner (£25.00ph)

- Crab avocado salad with mixed leaves & toast
- Minestrone soup
- Crispy duck salad with watercress & oriental dressing

---

- Oven roasted lamb shank, potatoes dauphinoise & rosemary jus
- Pan fried scallops in cauliflower purée
- Wild mushroom tagliatelle

---

- Sticky toffee pudding
- Tarte tatin with crème fraîchê
- Selection of sorbets