

Finishing Touches

Options suitable for
Lunch and Dinner

CELEBRATIONS AND ANNIVERSARIES

To mark a special event,
we would be delighted to make
a Celebration Cake to meet
your individual requirements.

Cocktail Party Finger Food

The perfect accompaniment
to a Drinks Reception or
Cocktail Party.

Please enquire about availability.

FISH COURSES

Red Mullet 'Escabeche' with Fennel,
Orange and Baby Spinach
Fillet of Seabass wrapped
in Pancetta on a Green Olive
Mashed Potato
Lobster Bisque with Dill Cream
Baked Fillet of Gilt Head Bream
on a Saffron Risotto
£7.50 per person

SORBETS

Raspberry and Lemon
Bay Leaf
Elderflower and Thyme
Strawberry and Champagne
£3.50 per person

SEAFOOD

Thai Spiced Crab Cake with
Sweet Chilli Sauce
Selection of Sushi with
Soy and Mirin
Orange Marinated Salmon
Skewer with Sauce Hollandaise
Smoked Halibut with Avocado
and Lemon Mousse
Garlic-crumbed Crispy Prawns,
Parsley Mayonnaise

VEGETARIAN STARTERS

Onion Tart Tatin with Roquette Leaves
drizzled with a Balsamic and Pesto Dressing
Quail Egg and Asparagus Salad
with a Truffle Dressing
Goats' Cheese Cake and Sweet Potato
with a Mild Chilli Salsa
Warm Salad of Roasted Vegetables
and Pumpkin Seeds with Tarragon Vinaigrette
(£6.25 supplement if taken as an extra course)

VEGETARIAN MAIN COURSES

Mille-Feuille of Wild Mushrooms
with Asparagus and Chive Hollandaise
Spinach and Courgette Cannelloni
glazed with Pecorino accompanied
by Slow Roast Tomatoes
Potato Torte filled with Roasted Vegetables
and Herb Butter Sauce
Baked Feta and Red Onion
Filo Parcel with Caponata

MEAT

Chicken Satay with
Spicy Peanut Dip
Beef Burgers with Stilton Glaze
Duck Rilette Spring Roll
with Plum Chutney
Beef Hoisin Brochette
Pea and Ham Bouchée

VEGETARIAN

Tomato with Bocconcini
Brochette with Pesto
Deep Fried Quails Eggs
with Caper Mayonnaise
Baba Ganoush with
Toasted Pitta
Vegetable Samosa with
Cucumber Riata
Goats Cheese Bruscetta
with Red Onion Confit

Selection of Six £12.50

Selection of Ten £21.00

CHEESE

Warm Salad of Golden Cross
with Thyme Oatcakes
and Grape Chutney
Tartlet of Cashel Blue and
Walnuts with Shaved Truffle
and a Red Wine Reduction
Wigmore 'en croute'
baked with Balsamic Figs
Selection of Fine British Cheese
with Chutney and Ashdown
Walnut Bread
£7.50 per person

DESSERTS

Raspberry Crème Brûlée
Traditional Sherry Trifle
Passion Fruit Délice
Fruit Brochette
with Mango Dip
Chocolate and
Pistachio Brownie