



STARTERS

Caesar chicken salad

King prawn cocktail

Chicken liver pâté with brioche toast and onion confit

Open tartlet of asparagus puff pastry with red onion marmalade

Tiger prawns poached with fennel and chardonnay nestled on a tangy mango salsa

Trio of melon with raspberry coulis

Smoked mackerel and trout pâté with toasted ciabatta

Chef's homemade soup

Salmon and cod fish cakes with a dill citrus mayonnaise

Warm red onion and tomato quiche

Smoked salmon with avocado and tomato timbale

PLATTERS

Italian

Selection of assortment of sliced prosciutto, salami and chorizo

Garnished with sundried tomatoes, cocktail gherkins, olives and rocket

Artisan breads with an olive oil & balsamic dip

Cheese and pate

Brie, Applewood Smoked, Wensleydale and cranberry

Coarse and smooth pate, served with artisan breads and chutney

Meze

Griddled halloumi, hummus, babaganoush, pitted olives

Greek salad and artisan breads

Smoked fish

Smoked salmon, hot smoked salmon, gravadlax & smoked trout mousse

Served with a marie rose dip

Garnished with lemons & dill