



STARTERS

Please choose one starter, plus one vegetarian option if required

Chicken liver parfait served with rocket, Melba toast and onion marmalade

Timbale of smoked salmon fillet with a piquant prawn mousse

Assiette of mixed melon with fruit compote

Beef stalk tomato and buffalo mozzarella salad with a guacamole and vinaigrette

Vichyssoise served hot or cold with a raw rustique

Cream of chestnut soup with tarragon

Traditional prawn cocktail

PLATTERS

£2.50 per head supplement

Italian

Selection of assortment of sliced prosciutto, salami and brazola
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,
and coarse and smooth pate, served with artisan breads and chutney

Meze

Griddled halloumi, hummus, baba ganoush, pitted olives

Greek salad and artisan breads

Smoked Fish

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

Served with a Marie rose dip

Garnished with lemons & dill

All dishes are homemade by our new Executive Head Chef and therefore
most dishes can be adapted for your special dietary requirements (gluten free, coeliac, etc.)