

C O L D A P P E T I S E R S

Fresh ahi tuna tartare with lime ginger and chilli oil

Seared ahi tuna with asian dressing and pickled ginger served with lime

Smoked salmon parcels filled with crab tied with chives with a dill and mustard sauce

Fresh fig with torn mozzarella and prosciutto

Foie gras served with Cumberland sauce

Smoked River Test trout fillets with horseradish cream sauce

Smoked wild salmon, dill and lemon

Chorizo tartare with honey and lemon on grilled ciabatta

Pistachio and pink peppercorn crusted herbed goat cheese on crostini

Pearl or buffalo mozzarella with plum tomatoes, garnished with torn basil and sunblushed tomatoes

Lebanese mezze

Parma ham wrapped roasted fig with balsamic reduction

Trio of French paté with toast points and chutney

Grilled artichoke and parmesan skewers

Avocado topped with lump crab

Lemon crab salad served in mini crab shells on rocket leaves

Carpaccio of beef with parmesan, virgin olive oil, sliced mushrooms, and fresh lemon

Viande de grisson served with cornichons

Asparagus wrapped in Parma ham with sesame dressing

Balik salmon accompanied by fresh dill and mustard sauce

Jumbo prawn wrapped with pancetta with rocket pesto

Diver scallops in a spicy ginger and lime marinade with rocket

Jumbo prawns served with spicy American cocktail sauce

English style prawn cocktail with marie rose cocktail sauce on a bed of leaves

Sushi and sashimi with wasabi, pickled ginger and soy sauce

Large blinis topped with wild smoked salmon, crème fraîche and lemon

Roasted jumbo asparagus with age old reggiano parmesan shavings

Smoked duck breast with fresh figs and rocket served with a wild berry dressing

Spanish tapas

Trio of Spanish tomatoes marinated in aged balsamic and black pepper

Parma ham with melon ribbons

