

Cold Appetisers

- Fresh ahi tuna tartare with lime ginger and chilli oil
- Severn & Wye smoked salmon parcels filled with crab tied with chives with a dill and mustard sauce
- Fresh fig with torn mozzarella and prosciutto (*illustrated*)
- Foie gras with truffle served with Cumberland sauce
- Smoked River Test trout fillets with horseradish cream sauce
- Severn & Wye smoked wild salmon, dill and lemon
- Parma ham wrapped roasted fig with balsamic reduction
- 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
- 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
- Giant diver scallops in a spicy ginger and lime marinade with rocket
- English style prawn cocktail with marie rose cocktail sauce on a bed of leaves
- 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
- DeLuxe signature lobster seafood platter
- 'Kamachatka' giant king crab leg prepared with lemon
- Carpaccio of veal, pinenuts, capers and lemon

