



CANAPÉS

2.5 per item

COLD CANAPÉS

Beef carpaccio on a chive blini with truffle oil and Parmesan

Rosemary and tomato bruschetta with Parma ham and manchego

Marinated chicken wrapped in prosciutto on skewers with a lemon and chive mayonnaise

Crushed broad bean with lemon, flat leaf parsley and garlic bruschetta (v)

French goat's cheese and slow roasted tomato
on a sesame seed biscuit with sweet tomato chutney (v)

Smoked salmon blinis with crème fraîche and caviar

Seared tuna with spicy cress and radish served on a chopstick

Pea and mint tartlet topped with creamy feta (v)

HOT CANAPÉS

Garlic, chilli and lime marinated chicken skewers with a crème fraîche, lemongrass and chilli dip

Beetroot and red onion tarte tatin topped with buffalo mozzarella (v)

Triple cooked chunky chips with Parmesan and truffle (v)

Crispy goujons of chicken in a Macadamia nut crust with a spicy mango and crème fraîche dip

Mini steak and triple cooked chip on a skewer with Béarnaise sauce

Mini sausage rolls with crackling puff pastry

Baby brioche filled with wild mushrooms and lemon hollandaise (v)



SET MENU 1

3 courses 32 pp

STARTERS

Broccoli velouté, mushrooms and aged parmesan (v)

Smoked salmon and heritage beetroot salad

Red onion tatin, Alsace bacon, Fourme d'Ambert and mixed leaf salad

MAINS

Gnocchi, roast butternut squash, parmesan and sage butter (v)

Pan-fried sea bream, crushed potatoes and sauce vierge

Roast corn fed chicken, Alsace bacon, fine beans, basil mash potatoes and thyme jus

DESSERTS

Vanilla cheesecake bombe with sour cherry

Salted caramel choux

ADD

VEGETABLE PLATTER

15 per platter
(serves four)

Sauteed green beans, broad beans and pearl onions, grilled chilli tenderstem broccoli, creamed spinach, kales and peas, mixed leaves salad

CHIPS

15 per portion (serves four)

French fries and sweet potato fries



SET MENU 2

3 courses 38 pp

STARTERS

Baked Crottin de Chavignol goat's cheese marinated in honey and rosemary with frisée and walnut salad (v)

Salmon tartare and avocado

Duck rillettes and mixed leaf salad with almond and pomegranate dressing

MAINS

Tarte fine Provençale: confit tomatoes, courgette, aubergine, aged Parmesan and roast pepper coulis (v)

Roast sea bass, braised fennel with preserved lemon and dill beurre blanc

Roast rump of lamb, polenta, ratatouille with thyme jus

DESSERTS

Menton lemon tart

Pavlova with pineapple and coriander

ADD

VEGETABLE PLATTER

15 per platter
(serves four)

Sauteed green beans, broad beans and pearl onions, grilled chilli tenderstem broccoli, creamed spinach, kales and peas, mixed leaves salad

CHIPS

15 per portion (serves four)

French fries and sweet potato fries



SET MENU 3

3 courses 45 pp

STARTERS

Fresh burrata, heirloom tomatoes, basil cress and edible flowers (v)

Tuna tartare and crushed avocado with sun-blushed tomato dressing

Parma ham, asparagus, marinated figs, rocket and aged Parmesan salad

MAINS

Pearl barley and truffle risotto, asparagus cream and aged Parmesan (v)

Baked salmon, mussels, new potatoes and bouillabaisse broth

Grilled beef fillet, green beans, confit shallot and béarnaise sauce

DESSERTS

Vanilla cheesecake bombe with sour cherry

Raspberry tart

Menton lemon tart

ADD

VEGETABLE PLATTER

15 per platter
(serves four)

Sauteed green beans, broad beans and pearl onions, grilled chilli tenderstem broccoli, creamed spinach, kales and peas, mixed leaves salad

CHIPS

15 per portion (serves four)

French fries and sweet potato fries