

Buffet Menus

Menu 1

Selection of Italian meats, olives and sun-blushed tomatoes

SALADS

Thai beef salad with ginger dressing

Spinach, apple and pecan salad with maple dressing

Black kale Caesar salad with pepper croutons

Tabbouleh and pomegranate with lime dressing

MAINS

Massaman beef curry with jasmine rice

Lemon-roasted chicken with crushed potatoes and rosemary jus

Ginger and lime pan-fried sea bream with pepper salsa

Pesto pasta Genovese with potatoes and green beans

DESSERTS

Cardamom and white chocolate brûlée

Almond, peanut and caramel cheesecake

Menu 2

Selection of Spanish meats, marinated artichokes and roasted peppers

SALADS

Wood-smoked salmon and cucumber with lemon dressing

Penne with roasted pepper and creamy spicy mayonnaise

Endive, feta, macadamia nuts and roasted figs with honey dressing

Orange and avocado salad with chilli lemon dressing

MAINS

Za'atar-spiced lamb cutlets with Mediterranean vegetable couscous

French-trimmed chicken breast, spinach and garlic potato gratin with thyme jus

Miso cod and fennel with soy and ginger sauce

Grilled broccoli with kale and mushroom

DESSERTS

Rosemary panna cotta

Tiramisu gateau

Menu 3

Selection of Italian meats, olives and sun-blushed tomatoes

SALADS

Duck and pomegranate salad with jalapeño and honey dressing

Classic Caesar salad

Mediterranean vegetables, feta and quinoa salad with garlic and lemon dressing

Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing

MAINS

Seared duck breast with shichimi-spiced puy lentils and sesame-glazed pak choi

Butter chicken with pilau rice

Kaffir lime sea bass with coriander and ginger-spiced seasonal vegetables

Roasted vegetables with grilled halloumi and harissa salsa

DESSERTS

Eton mess

Chocolate and hazelnut cake

Menu 4

Selection of Spanish meats, marinated artichokes and roasted peppers

SALADS

Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing

Spicy aubergine and bocconcini salad

Artichoke and lemon salad

Spinach, goat's cheese and walnut salad with lime and parsley dressing

MAINS

Thyme-infused rump steak, horseradish and garlic potatoes with cherry tomatoes and wilted spinach

Roasted pork loin and sautéed savoy cabbage with grain mustard sauce

Grilled salmon and steamed broccoli with red onion and chilli salsa

Penne Arrabiata with basil oil

DESSERTS

Salted caramel cheesecake

Victoria sponge cake

Menu 5

Selection of Italian meats, olives and sun-blushed tomatoes

SALADS

Flaked salmon, fennel and pickled ginger with spicy lemon dressing

Tomato ceviche

Fattoush salad with sumac dressing

Wild rocket, roasted pear and toasted almonds with blue cheese dressing

MAINS

Smoked paprika chicken skewers with stir-fried vegetables

Braised lamb with roast garlic potatoes and root vegetables

Plaice fillet with asparagus and lemon parsley cream

Artichoke tortellini with sun-blushed tomatoes and mascarpone

DESSERTS

Coffee brûlée, cacao crumble and mascarpone cream

Strawberry shortbread