



# CANAPÉS

## *BBQ Beef Bonbons*

*slow cooked pulled beef in BBQ sauce*

## *Peri Peri Chicken Skewers*

*succulent chicken pieces marinated in a peri peri glaze*

## *Pearl Las & Garden Pea Arancini*

*served with truffle mayonnaise.*

## *Smoked Salmon Blini & Caviar*

*delicate smoked salmon, dill crème fresh with fresh caviar.*

## *Mini Fish & Chips*

*deep fried cod served with pea puree, triple cooked chip.*

## *Honey Wholegrain Chipolatas*



## STARTERS

### *Pea and Ham Hock Terrine*

*truffle mayonnaise and sliced radish*

### *Butternut Squash Soup*

*smoked paprika, pumpkin seeds*

### *Sundried Tomato Arancini*

*truffle aioli*

### *Chicken Liver Pate*

*fig and red onion chutney on a brioche toast*

### *Smoked Sea Trout*

*horseradish panna cotta, cucumber ribbons and lemon gel*

### *Pork Scotched Egg*

*harissa mayonnaise, chorizo crisp and green oil*



## MAINS

### *Slow Braised Beef Brisket*

*root vegetables, dauphinoise potatoes, steamed broccoli and red wine jus*

### *Baked Salmon Herb Crust*

*root turned potatoes, asparagus and white wine sauce*

### *Roast Lemon Chicken Supreme*

*potato fondant, celeriac puree, tender stem broccoli and Madeira jus*

### *Braised Roll Pork Belly*

*pome ana carrot puree ,crackling stick and red current jam*

### *Wild Mushroom Risotto*

*parmesan crisps and truffle oil*

### *Cauliflower Steak*

*parsnip puree, pok choi, cauliflower bonbon and garlic olive oil*



## DESSERTS

### *Dark Chocolate Brownie*

*chocolate sauce, Chantilly cream and chocolate soil*

### *Passion Fruit Cheesecake*

*zesty passion fruit glaze and mango sorbet*

### *Crème Caramel*

*served with shortbread*

### *Lemon Meringue Tart*

*served with fruit compot*

### *Chocolate Orange Torte*

*vanilla whipped cream and chocolate ganache*

### *White Chocolate Panna Cotta*

*mango salsa and crème pat*