

SET MENU 1

Avocado & Crabmeat Timbale Tomato & Fresh Basil Sauce

Garnished with fresh Asparagus Tips

–

Roast Fillet of Pork Served on Sweet Potato Puree

Girolles Mushroom Sauce

Grilled Vegetables

–

Poached Pear

Warm Chocolate Sauce & Vanilla Ice Cream

–

Coffee & Petit Fours

SET MENU 2

Baked Vegetable and Goat Cheese Terrine

Garnished with Smoked Salmon Rose

Fresh Tomato and Herb Vinaigrette

–

Baked Fresh Sea bass served on Leek and Potato Ragout

Accompanied by Seasonal Vegetables

Fresh Herb Sauce

–

Cherry Sweetness Forest Fruit & Mango Coulis

–

Coffee & Petit Fours



SET MENU 3

Smoked Fish platter

(Salmon Rose, Marinated Salmon Rolled on

Seaweed leaves & Jumbo Prawns)

Served with Red Chard Leaves

Dill Mustard Sauce

—

Baked Chicken Breast Served on Forest Mushrooms

Thyme Sauce

Steamed Vegetables

Truffle Potatoes

—

Opera Cake Caramel Sauce

—

Coffee & Petit Fours

SET MENU 4

Mixed Baby Salad Leaves with Halloumi & Parma Ham Crisps

Oil & Lemon Dressing

—

Grilled Beef Tournedos served on Sautéed Mushrooms

Madeira Sauce

Young Vegetables

Herb Potatoes

—

Goat Cheese Roulade glazed with Honey Syrup

Mastic Ice Cream

Raspberry Coulis with Blueberries

—

Coffee & Petit Fours

SET MENU 5

Smoked Duck Breast Served with Kale Leaves

Forest Fruit Dressing

—

Baked Fresh Salmon

Served with Celeriac & Potato Mashed

Fresh Coriander Cream Sauce

Young Vegetables

—

Pavlova with Forest Fruits

Raspberry Ice Cream

—

Coffee & Petit Fours

SET MENU 6

Smoked Salmon Roses Served with Butterfly Prawns

Garnished with Green Asparagus Tips

Dill Mustard Sauce

—

Roast Lamb Loin on Herb Potatoes

Topped with Herb Crust

Fresh Thyme Sauce

Steamed Vegetables

—

Lava Cake with Hot Chocolate Sauce

Served with Vanilla Ice cream

—

Coffee & Petit Fours

