



## Buffet

Steamed rounds of salmon with rock chives and a sea trout and scallion tartare

Pancetta, spinach & chicken roulade with orange and cardamom oil

Marmalade roasted hand carved ham served with homemade piccalilli

Beetroot and goats cheese tart with a lime and scallion crème fraiche

Fruit de mer of fried squid, grilled sardines, steamed mussels and brochettes of monkfish and salmon wrapped in pancetta

Cajun chicken, smoked Caribbean sausage and roast pepper jambalaya

Watercress and lobster tail salad with crab, mango and fresh lime juice

Beef and ginger stir fry with asian vegetables and coriander

Peeled shrimp salad pots with watercress, capers and an egg and tomato mayonnaise dressing

Warm puy lentil salad with feta, baby cherry's, lovage, caramelised red onion, orange scented carrots, coriander oil and black onion seeds

Charcuterie platter of rosario salami, chorizo sausage, serrano ham, mortadella salsiccia and burrata

Rocket and broad bean salad with asparagus, sugar snap peas and a mint and avocado remoulade

Scallion and baby plum salad with lemon and minted cous cous, olives and rocket

Seared Mediterranean vegetables with olive oil, basil and oregano

Fig and watercress salad with mango, rocket and watermelon

## Bowl Food

Vietnamese hot and sour chicken and duck in rice bowls with chop sticks

Pot roasted Guinea fowl with pancetta, banana shallots and grey oyster mushrooms

Clam and crayfish tail volute with wilted cavolo nero and conchiglie shell pasta

Salt & pepper squid tempura with caper berry mayonnaise on slate

Blade of beef cassoulet with crushed butter beans and thyme dumplings

Tagine of lamb spiced with ras el hanout, almond and coriander pilaf and flat breads

Portobello and porcini mushroom risotto with white coco beans, white truffle balsamic and a parmesan crisp

Traditional spanish paella with saffron rice, clams, shrimps and crayfish tails

Monkfish and scallop fish pie with clams, shrimp, fennel and leek, topped with a quenelle of saffron mash

Warm tuna niçoise with rocket and white truffle oil and poached quail egg

Duck and chicken stir fried with Thai pad noodles, coriander and ginger, wilted pak choi and water chestnuts

Sweet potato makhani curry with ginger, tomato and cashew served with fragrant rice and green chilli poppadum

Scallop and shrimp risotto with asparagus, wilted rocket and Parmigiano Reggiano crisp

