

Starters



Cold Starter Selection

- Smoked Mackerel Pate with Toasted Ciabatta
- Honeydew Melon and Serrano Ham with Raspberry Coulis
- Watercress, Pear and Blue Cheese Salad with Balsamic Dressing
- Prawn Cocktail with Avocado and Wasabi Mayonnaise
- Smooth Chicken Liver Pate with Red Onion Marmalade and Toasted Ciabatta
- Fig and Goats Cheese Salad with Honey Vinaigrette (v)
- Chicken Liver Pate served with Red Onion Marmalade and Toasted Baguette
- Classic Prawn Cocktail served with Granary Bread
- Avocado and Prawns topped with Marie Rose Sauce on a Bed of Leaves
- Tomato, Mozzarella, Avocado Tower with Caper Dressing (v)
- Smoked Chicken Caesar Salad
- Trio of Seafood Pates with Gherkin and Caper Salsa served with Toasted Croutes
- Smoked Duck Salad on a bed of Orange and Bean Sprout Salad
- Tiger Prawn and Smoked Salmon Salad with Lime and Coriander Mayonnaise
- Trio of Melon with Raspberry Coulis (v)

Hot Starter Selection

- Coriander and Ginger Crab Cakes with Chilli Dipping Sauce
- Asparagus Wrapped in Palma Ham served with Hollandaise Sauce
- Stuffed Roast Red Pepper with Anchovies, Tomato and Garlic
- Button Mushrooms with a Blue Cheese Sauce served on Toasted Ciabatta
- Scallops and Bacon served on Seasonal Leaves
- Grilled Tiger Prawns with Salsa Verde
- Goats Cheese and Red Onion Marmalade Tartlet on a Bed of Rocket

Soups

- Tomato and Basil Soup served (v)
 - Cream of Carrot and Coriander Soup (v)
 - Courgette, Tomato and Basil with Cream and Coriander
 - Chicken Noodle with Pak Choi
 - French Onion with Gruyere Pastry
 - Broccoli and Roquefort with Crème Fraiche
- All Soups are served with a Hot Dinner Roll of French Bread*

Sharing Platter

- Antipasto Sharing Platter (on each table)
- Prosciutto, Chorizo, Humous, Mixed Olives, Caper Berries, Baked Ciabatta with Olive Oil and Balsamic Dip