

FOOD EVENTS



Plated Main Courses

Palette Cleaners

A few lovely fresh items to cleanse refresh and prepare for the main course.

Fresh mango sorbet with pink grapefruit segments
Fresh lemon sorbet with Sweet Pink Peppercorns and Krupnik (Polish Honey vodka)
Selection of different melons with a julienne of Fresh mint
Spinach cappuccino with lemon sabayon topping
Watercress cappuccino with sour cream and dill topping

Fish

Silver Selection

Salmon stuffed with a spinach mousse baked in a filo parcel, with a creamy Horseradish and apple crusted salmon with dill and Chardonnay cream.
Roasted salmon with red onion and gooseberry relish.
Red pesto crusted salmon with a white wine, butter and Chervil sauce.
Roasted salmon with a citrus orange, sweet pink peppercorn and dill sauce.

Gold selection

Cod wrapped crispy Parma Ham on a tomato and basil sauce.
Smoked haddock poached in a cream, white wine and parsley sauce, finished with fresh tomato compote.
Peppered cod steak, baked with a sun dried tomato, dill cream sauce.
Garlic crusted sea bass fillet pan fried with a rosemary beurre blanc sauce.
Tuna steak marinated in lime and shallots, baked, with a red pepper pickle.
Grilled halibut steak with a roasted red pepper and Parmesan topping and lemon, parsley butter sauce with caper berries.

Platinum Selection

Turbot and salmon plait, with tarragon beurre blanc sauce.
Roasted halibut tranche with a wild mushroom and herb crust, finished with a creamy mustard sauce.
Whole sea bass with a lemon, garlic, sea salt and rosemary stuffing.
A medley of steamed fish and seafood finished in a Pernod cream sauce
Salmon and scallops in a Chardonnay cream with fresh asparagus tips
Medallion of roasted cod, seared on a bed of leek and chervil mash with a seafood and Pernod sauce.

Vegetarian Selection

Roasted Mediterranean vegetable Tianne with a basil and tomato sauce.
Asparagus and oyster mushrooms in a Nolly Pratt cream sauce.
Blue cheese, sun blushed tomato and leek filo tart.
Spinach and ricotta crepes, topped with sweet red onion relish
A filo bundle of roasted balsamic vegetables and mozzarella cheese with cherry tomato and sweet pepper compote
Glazed aubergine, plum tomato and Mozzarella lasagne with Mustard sauce

Meat and Poultry

Silver Selection

Chicken supreme baked in Noilly Prat with oyster mushrooms, cream and asparagus tips.
Duck leg comfit with a caramelized orange and Grand Marnier sauce.
Chicken supreme wrapped around mango, with a lightly spiced curry sauce.
Lamb shank cooked slowly, in a shallot, fresh rosemary and Port wine jus...
Crispy chicken leg stuffed with apricots and coriander, served with a toasted Sesame and caramelized honey sauce.
Whole Poussin baked with a grain mustard crust and finished with a red wine And oyster mushroom sauce.

Gold Selection

Fillet of beef, topped with blue cheese, and wrapped in filo pastry with a creamy Mieux mustard sauce.
Guinea Fowl breast, oven roasted and served with a field mushroom and tarragon farce and Madeira sauce.
Lamb steak, stuffed with Fresh herbs and apricots, with a Blackcurrant, port and rosemary sauce.
Boned quails stuffed with toasted Pine nuts, finished with a Grape and Madeira sauce

Platinum Selection

Duck supreme with a soft green pepper corn sauce with caramelized apples and brandy.
Roasted duck breast cooked with flambéed raspberries and, sweet pink peppercorns and cream...
Scotch fillet steak, pan fried in garlic, onions, Mieux mustard, Cognac and cream sauce.
Veal escalope with a wild mushroom, cream and Tarragon sauce.
Best end of lamb with a parsley and mustard crust, on a bed of wild mushroom and lemon risotto with a chardonnay Jus...
Noisette of lamb marinated in garlic and herbs, pan fried with a red onion and red currant sauce.

Filet of beef stuffed with Duck liver parfait, wild mushrooms and sherry, baked in a filo bundle with a red wine jus.

Plated Side Dishes

Vegetable Side Dishes

Buttered broccoli spears with carrot julienne.
Buttered French beans with roasted cherry tomatoes and shallots.
Roasted cherry tomato compote in balsamic vinegar.
Braised fennel.
Petit Pois a la Française.
Dill baked carrots with honey and onions.
Asparagus roasted with garlic.
Mélange of buttered vegetables.
Spinach tossed in butter, sea salt, black pepper and onion.
Ratatouille made with roasted vegetables.
Vegetable bundles tied with leek string. (supplement)
Roasted baby leeks.
Sugar snap peas.
Mushroom and herb filo parcels
Creamed spinach.
Mange Tout.
Roasted root vegetables.
Baked red cabbage with apples and sultanas

Potato Dishes

New potatoes and cherry tomatoes roasted in balsamic vinegar and rosemary.
Boulangere potatoes baked in the oven with onions and vegetable stock.
Mash with essence of olive oil and a touch of garlic.
Crushed new potatoes with sea salt drizzled with butter.
Potato cake flavored with spinach and nutmeg.
Truffled mash.
Colcannon potato.
Bubble and squeak.
Leek mash.
Rosti potato.
Parsley and sun dried tomato cake.
Mustard Mash
Dauphinoise potatoes with cream and garlic
Mini roast potatoes with garlic and rosemary.

Other Side Dishes

Mushroom risotto with parmesan cheese.

Moroccan couscous finished with dates, almonds and coriander.

Saffron flavored rice.