

FOOD EVENTS



Plated Starters

Meat

Silver selection

Spicy chicken satay on a noodle salad with a peanut dressing.
Duck Comfit and caramelized orange salad with toasted sesame seeds and Balsamic reduction.
Duck liver pate served with red onion marmalade and Melba toast.
Oak smoked chicken with avocado, pink grape fruit and toasted pine nuts, olive oil dressing
Quenelles of chicken liver parfait on a baby leaf salad and finished with roasted cherry tomato and olive oil.
Chicken livers tossed in sherry and herbs on wilted spinach salad.

Gold selection

Salad of Italian leaf, asparagus, crispy prosciutto with fresh basil and olive oil.
Smoked duck on a watercress salad with blackcurrant dressing.
Jerusalem artichoke in a lemon dressing on a watercress salad topped with Bresaola.
Grilled polenta, wild mushrooms, onion and bacon with a herb dressing.
Crispy prosciutto, avocado on a bed of red lettuce finished with garlic croutons and sun dried tomato dressing.
Anti-pasti, Parma ham, mozzarella, olives and roasted Mediterranean vegetables.
Prosciutto, fig compote and Dolcelatte
Prosciutto and three melon [water, honeydew, chanterelle] salad
Crispy bacon on spinach with pink grape fruit and avocado salad.

Platinum selection

Foie-gras and port terrine served with brambly apple compote.
Smoked duck with a forest fruit compote dressing, on watercress salad.
Asparagus wrapped in pancetta, grilled and served on a leaf salad.

Vegetarian

Silver selection

Salad of Gorgonzola, Caramelized pears, toasted pine nuts and Balsamic Fig dressing.

Plum tomato and red pepper terrine, with a pesto dressing.

Avocado and herb roasted cherry tomatoes with feta and olive dressing.

Rocket, pousse spinach and radicchio salad, with marinated pears, walnuts and blue cheese drizzled with olive oil

Mushroom and toasted pine nut filo parcel with a truffle cream and tarragon sauce.

Red onion, red pepper and goats cheese filo parcel.

Sun blushed tomato, avocado, marinated artichoke and rocket with parmesan Shavings.

Fresh asparagus, roasted in garlic with a butter and white wine sauce.

Plum tomato and roasted red pepper terrine with a balsamic dressing.

Roasted Mediterranean vegetables and mixed anti pasti with parmesan shavings.

Spinach and goats cheese parcel with a dill cream sauce.

Avocado, tomato and mozzarella and grilled pepper salad with a basil dressing.

Grilled goats' cheese on a Ciabatta croute with roasted pepper and a creamy grain mustard dressing.

Selection of roasted Mediterranean vegetables with Parmesan shavings and balsamic dressing.

Fan of Ogen melon, with a forest fruit coulis.

Gold selection

Salad of asparagus and quail eggs with a sun dried tomato dressing.

Spicy tomato and red onion on a soft cheese timbale with a watercress and rocket salad, dressed in oregano flavored olive oil.

Warm Asparagus salad, with Hollandaise sauce.

Wilted spinach and new potato salad topped with a poached egg and hollandaise sauce.

Roasted cherry tomatoes, Feta cheese and basil salad

Asparagus and rocket salad finished with sun blushed tomatoes, parmesan shavings and olive oil dressing.

Fish

Silver selection

Smoked fish selection, with a honey and grain mustard dressing
Fresh mussels in a saffron, white wine, garlic and cream sauce
Fresh grilled tuna on a salad Nicoise.
Fried plantain and prawns on a chicory and watercress salad with a chili and coconut dressing
Carpaccio of salmon and avocado with sweet pink peppercorns and dill dressing.
Smoked mackerel terrine with an apple compote.
Beetroot and horse radish salad topped with smoked mackerel mousse and sour cream.

Gold selection

A selection of buckwheat blinis and sour cream with, Gravad-lax., marinated salmon, smoked salmon, marinated herrings.
Seafood terrine with tomato and dill cream sauce.
Spinach, flaked smoked trout and herb roasted cherry tomatoes salad with a creamy horseradish dressing.
Smoked haddock fish cake with a tomato and cream sauce.
Oak smoked salmon with lemon and black pepper.
Roasted mustard and lemon salmon, watercress salad and marinated cucumber.
Thai fish cake with an oriental salad with a sweet chili dipping sauce.
Seared tuna on grilled radicchio with a spicy fresh tomato salsa.
Crab and cod fish cake with white wine and cream sauce
Buck wheat blinis with smoked salmon on a beetroot, orange, chive and sour Cream salad.
Smoked salmon and trout roulade with a lime and dill mustard dressing.
Smoked halibut and water melon with a lemon dressing.
Salmon and chive fish cakes with a tomato salsa.

Platinum selection

Lobster and langoustine crepe with a fresh chive Beurre Blanc sauce.
Hot salmon parfait on wilted spinach with a lemon hollandaise.
Mediterranean king prawns tossed in a garlic, Pernod and cream sauce.
Seafood quenelles on a bed of wilted spinach topped with hollandaise
Asparagus and smoked salmon salad with creamy grain mustard dressing
Roulade of smoked trout and smoked salmon with a lime, green pepper
corn and dill mustard dressing.
Lobster, Monkfish and wild salmon Terrine on a bed of sweet Lambs Tongue
lettuce and lime vinaigrette.
Char grilled Scottish scallops on a rocket leaf and plum tomato salad with black
olive and basil dressing.

Soups

Vegetarian

Somerset apple, Stilton and Brandy soup.
Sweet roasted Carrot and dill with sour cream.
Leek and toasted almonds.
Celery, apple with stilton and cream.
Roasted Italian tomato finished with olive oil and Basil.
Minestrone with vermicelli.
Wild mushroom consommé, scented with white truffle oil.
Oat and lentil broth.
Creamy watercress soup finished sun dried tomato.
Jerusalem artichoke and crème fraiche.
Creamed baby English asparagus soup

Cold Soups

Iced Andalous Gazpacho, with roasted pepper croutons.
Cucumber, asparagus and dill with sour cream topping.
Chilled Vichyssoise, with leek Tagliatelli
Chilled avocado.
Marrow and melon ball.
Carrot and orange.
Beetroot and apple with a hint of grainy mustard.

Fish

Mussel, prawns and fish broth finished with saffron and parsley.

Tuscany style fish and seafood broth with garlic croutons.

Seafood bisque, flavored with Pernod and fresh dill.

Sweet corn and prawn soup.

Crab and roasted pepper.

Fish consommé finished with smoked salmon and dill.

Thai fish red curry soup finished with coconut and lemon grass.

Meat

Chicken consommé with fresh tarragon crepes.

Bavarian potato, onion and smoked bacon with crème fraîche