

SAMPLE CORPORATE MENUS

CANAPÉS

Parma ham on truffle polenta with parmesan and balsamic reduction

Venison sausage roll with Tip Tree brown sauce

Gingered chicken cakes with lime and coriander mayo

Smoked salmon, wasabi caviar on a blini with dill

Applewood cheddar croquettes

BUFFET

Paprika spiced chicken and spinach with lemon and thyme dressing

Lamb rump on parmesan risotto, truffle oil and sautéed wild mushrooms

Grilled salmon, potato chive patties and herb crème fraiche

Butternut squash and sage ravioli, oven dried sweet tomato, fried basil and charred marinated feta

Organic Jersey royals

Spring onion, sweet peas and spinach

Baked beetroot with balsamic marjoram and garlic

Torn garden greens

Celery, celeriac, parsley and pomegranate salad

Crushed cherry tomatoes and purple basil

DESSERTS

Chocolate pots

Brioche bread and butter ice cream with marmalade ice cream

Cheese plates, walnut bread, port poached pear

