

A range of seasonal home made soups

Tapas style platters, served to the tables with a range of cured Italian meats, olives, artichokes, sun-blushed tomatoes, marinated mushrooms and mozzarella

A parfait of brandied chicken livers with a black cherry compote and toasted brioche

Poached asparagus with roses of air dried ham on a bed of mixed leaves with a light vinaigrette dressing

Roasted pear and dolcelatte tart served with a baby salad in a honey and walnut dressing

Fresh oysters topped with a frozen Bloody Mary

Smoked duck and orange salad

Mussels in a creamy white wine, garlic and green pepper corn sauce

Smoked salmon and trout terrine with a dressed watercress salad

Fresh king scallops with a seafood risotto and a lime hollandaise

Roses of fine smoked salmon served with sour cream, gherkins, capers, shallots and home made blinis

Tians of avocado, pear and fresh white crab with a herb salad garnish

Fresh salmon tartar with a Japanese Wasabi dressing

Spiced Parmesan discs topped with raclette and avocado, sun-blushed tomatoes served with mixed leaves and crispy pancetta

