

Menu for Dinner 200 Guests

Canapés

Lemon and Basil Arancini with Roasted Tomato Dip
Gin Cured Salmon with Dill and Lime on a Home Made Herb Blini
Parmesan Basket with Quails Egg and Hollandaise Sauce
Crab and Lime Spring Rolls
Lobster Tartlet with Samphire and Home Made Mayonnaise

Starter

Crab Cocktail with Cucumber Lime Jelly and Melba Toast

Main Course

Fillet of Beef Served Rare with English Mustard and Horseradish Sauce
French Fries
Green Salad with Mixed Summer Leaves Fresh Herbs with an Italian Olive oil
Vinaigrette

Vegetarian

Oven Roasted Sea bass on a Lemon and Basil Rissotto with Parmesan Shavings

Pudding

Trio of Chocolate Mousse Passion Fruit Jelly and Raspberry Sorbet

Coffee and Herbal Teas

Fresh Mint and Fresh Ginger

Chocolate Truffles