Italian Charcuterie and Antipasti Boards

Mediterranean King Prawns

Grapefruit, Lime and Coriander marinated Mackerel
Citrus Marie Rose, Chilli and Tarragon Yoghurtt and
freshly cut lemon and Limes

Ham Hock terrine, Homemade Piccalilli, Toasted

Hazelnut

Gin and Tonic Cure Salmon, Cucumber Ribbons, Capers and Edible Flowers

Quinoi Tabbouleh with Flammed Corn, pickled onion
Fig Supreme Salad, Goat Curd, Pine Nut and
Pomegranate Vinegarette
Heirloom Tomato Tarte, torn Mozzarella, Black olives,
Rocket Pesto

Dressed Baby Leaves with a French dressing

Cheese Board

Elegant Savoury Finger Sandwiches

Selection of bread rolls

Fruit Scones, Clotted Cream and Strawberry Preserve

Bowl of mixed Berries

Rich Dark Chocolate tart

Mini Creme Brûlée



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