

FIRST COURSE IDEAS

offered with Fresh Breads and Butter

*Individual China Flowerpots filled with Pate of your choice
(eg Smoked Salmon Pate or Chicken Liver with Sherry)*

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*Assorted Seafood Platter offered with Horseradish Mayonnaise
(eg Smoked Mackerel, Smoked Trout, Poached Salmon Mayonnaise, Prawns)*

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Duck and Orange Parfait with Mango & Green Chilli Salsa and Melba Toast

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*Drawn, Smoked Mackerel, Egg and Avocado Alabama
(with prawns, diced peppers, chives etc. in Marie Rose Sauce)*

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Half a Fresh Melon filled with Grapes, Melon Balls and Strawberries

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Colourful Tomato and Mozzarella Stack with Avocado Vinaigrette and Basil Oil

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Smoked Salmon Roulade filled with Smoked Salmon Pate & Asparagus

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*Trio of Salmon Salad with Dill Mayonnaise
(Baked, Poached & Smoked Salmon on a bed of Salad)*

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*Carpaccio of Beef with Parmesan Curls and Balsamic Vinegar Dressing
(nb there is a surcharge of £2.85 per head for this starter made with fillet beef)*

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SHARING PLATTER per table

*Wooden Board offering Parma Ham with Assorted Melon Slices,
Tomato, Basil and Mozzarella Sticks, Pots of Houmous,
Pots of Chicken Liver Pate and Crudites*

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