



APPETISERS COCKTAIL

ALL AT 95P EACH

**BAYONNE HAM, SUN-BLUSHED TOMATO AND BALSAMIC VINEGAR FIG
CROSTINI.**

**MARINATED SPANISH OLIVES IN HERB DE PROVENCE AND LEMON (v).
ROASTED PEPPERS, PECORINO CHEESE AND PINENUTS CROSTINI, BASIL OIL.**

SMOKED WHITBY HADDOCK AND CHIVE TARTLET.

DUCK AND PORT CHICKEN LIVER PARFAIT ON HOMEMADE FOCCACIA (v).

**SPINACH, CREAM CHEESE AND ROASTED PINENUTS ROULADE WITH
SUNBLUSHED TOMATOES (v).**

**SCOTTISH SMOKED SALMON AND CREME FRAICHE BLINIS WITH SALMON ROE.
ONION BHAJIE (v)**

SMOKED CHICKEN, SWEET CHILLI SAUCE AND CAMEMBERT MONEYBAGS.

SEA TROUT GRAVADLAX ON CHIVE AND HORSERADISH PANCAKES.

FRESH IRISH OYSTERS.

MINI BEEF WELLINGTON WITH HORSERADISH CREAM.

CHARGRILLED ASPARAGUS WRAPPED IN BAYONNE HAM.

PRUNE D'AGEAN WRAPPED IN SMOKED PANCETTA.

GOOSE FOIE GRAS ON TOASTED BRIOCHE.

STUFFED PIMENTOS WITH TYME, BASIL AND RICOTTA CHEESE (v).

VEGETABLES SAMOSAS (v).

WINE TOMATOES, BASIL AND MARINATED MOZZARELLA BROCHETTE(v).

CONFIT OF DUCK AND PRUNE IN FILLO PASTRY.

PETIT CROQUE MONSIEUR, DIJON MUSTARD (v).

PRAWN WRAPPED IN CRISP FILLO PASTRY.

BOUDIN NOIR AND RED ONION MARMELADE TARTLET.

ASPARAGUS WRAPPED IN SMOKED SALMON BLACK SALMON ROE.

CHICKEN LIVER PATE, PEAR CHUTNEY ON PAIN DE CAMPAGNE.

RARE BEEF CARPACCIO STUFFED WITH MARINATED OLIVES.

**GRILLED QUEEN SCALLOP IN SHELL WITH GARLIC BUTTER AND MELTED
GRUYERE.**

RABBIT RILLETTE IN CRIPY FILLO PASTRY WITH A PEA PURE.

HOME CURED LIME AND SEA SALT SALMON WITH CELERIAC REMOULADE.