

Menu prices 2015/16

1) Cocktail canapes

Vegetarian

Chilled or room temperature

- Amaretto poached dates with goat's cheese and roasted cashew nuts
- Chilled carrot- ginger shooter with cilantro foam
- Crispy wonton with truffle scented cannellini puree and sauté of wild mushrooms
- Cherry tomato and Buffalo mozzarella skewer with pesto
- Chilled asparagus shooter with Parmesan foam and Parmesan crisp
- Olive oil poached cherry tomatoes and goat's cheese bruschetta
- Sous vide watermelon with Feta crumble, basil oil, and aged Balsamico

Warm

- Crispy mushroom risotto tart with roasted tomato jam and basil
- Mixed mushrooms and truffle in puff pastry
- Tomato tartlets with goat's cheese and spring onions
- Brie and caramelized onion tartlets
- Grilled vegetable and mushroom skewers with black olive tapenade

Seafood

Chilled or room temperature

- Green pea and miny blini with beetroot marinated salmon, sour cream, and fish roe
- Blue swimmer crab salad with mango-chili and lime salsa in crispy wonton
- Thai shrimp ceviche with lime, chilli and mint
- Vietnamese spring roll with prawn and mint with nuoc cham dipping sauce
- Crispy wonton with fennel salad, beetroot salmon tartare and green pea sour cream
- Ahi tuna and avocado tartar on crispy wonton with wasabi sour cream
- Cucumber cup with curry white shrimp salad

Warm

- Blue swimmer crab cake with mango-chili- lime salsa
- Pancetta wrapped prawn skewer
- Coconut shrimp skewer with spicy mango dipping sauce
- Seafood Paella croquettes with roasted garlic aioli
- Thai scented prawn cakes with cilantro sour cream
- Red curry fish cake with string beans and green mango salad

Meat & Poultry

Chilled or room temperature

- Chorizo infused tomato water with crispy vegetables
- Thai spiced duck prosciutto with tangerin-cellery and mint salad on edible spoon
- Hummus and slow roasted Moroccan lamb on crispy pita
- Rum cured carpaccio on crispy polenta, Parmesan cream and balsamico pearls

Warm

- Chicken and Parma ham lollipops with Mediterranean pesto dip
- Slow roasted duck with five spice on truffel pancake
- Braised pork belly with aged Shao Hsing on Chinese steam bun
- Coconut and curry marinated chicken fillet on lemon grass skewer
- Serrano ham and Manchengo cheese croquettes with roasted garlic aioli