

BUFFET FOR BLACKER 21st PARTY

BITES

CHAR GRILLED FILLET OF BEEF

with a Pastrami Rub served with Choka (smoky Tomato sauce) and Rocket and Horseradish sauce.

RARE SIRLOIN

on a Bagel & Pesto Crisp with a Salad of Rocket & Purple Radish Sprout and Crème Fraiche

A FINE SELECTION OF BLISTERING COCKTAIL SAUSAGES

to include Cumberland, Chorizo, and Toulouse with home-made barbecue Sauce and a sweet Mustard and Sesame dip

TIGER PRAWNS GLAZED

with Pimm's, Pink Peppercorns & Chervil served with a Pimm's, Pink Peppercorn & Mint Dip

SEARED TUNA SASHIMI

served on Oriental Crackers or Deep-fried Plantain Chips with Cucumber, Spring Onion, Mild Red Chilli and Wasabi

HOMEMADE CHEESE, OLIVE & SUNDRIED TOMATO BISCUITS

topped with Cashel Blue Cheese, Chicory, Celery, Pine nuts & Organic Quince Paste

STEAMED PRAWN NORI ROLLS

with a Sweet Chilli, Lime and Ginger Dipping Sauce

MEZZE STARTER- ON TABLE WHEN GUESTS SIT DOWN

Hummus, Broad Bean and Mint Dip, Marinated Olives

CHARGRILLED BREADS with Olive Oil and Sea Salt

SEMI PLATED BANQUET

CONFIT SHOULDER OF LAMB

marinated in a homemade Ras El Hanout spice blend, with Peach Tagine Sauce, mild Harissa and Mint, Coriander and Pea Shoot salad. Cous cous, roast red peppers and wilted rocket Bowl

WOOD ROAST AUBERGINE AND BABY SPINACH SALAD

with sunflower seeds and wood roast garlic & yoghurt dressing. Bowl to the table

CHICKEN KEBAB SKEWERS, PEPPERS & RED ONIONS

with a Za'atar, Sumac and Yoghurt Dressing

PUDDING

Blistering Pavlova

LATE NIGHT MUNCHIES

Bacon Butties

RECOVERY BREAKFAST

Bacon and Sausage Butties, Coffee/ Tea, Fresh OJ