

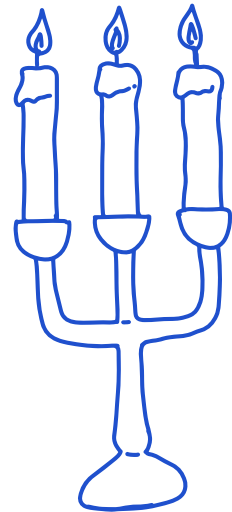
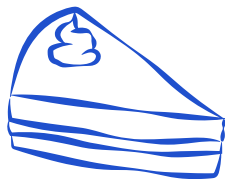
BUFFET MENU

balsamic glazed beets with goats cheese, walnuts & mache

beef carpaccio, parmesan, rocket & new season olive oil

hot smoked salmon, spinach & cream cheese pithivier

roasted & marinated peppers with cannellini beans & marjoram



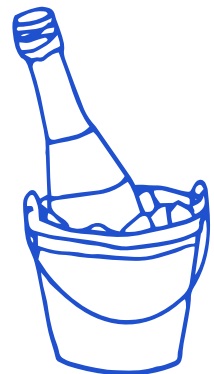
Straciatella cheese, Sicilian datterini tomatoes

Roasted carrot salad with ricotta, pistachios & orange

Salmon gravadlax, pickled cucumber, horseradish & watercress

hot smoked duck breast, puy lentils, honey & mustard dressing

fried Romano artichokes, caramelised fennel & bagna cauda



blackberry & almond Eton mess

tonka bean, raspberry & pistachio panna cotta

chocolate brownie trifle