

## DINNER MENU

### COCKTAIL MENU

Table Placement

Marinated Olives

Caramel Cashew nut

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Pass Around Non. Veg. Canapé:

Salmon and Caper with Dill Leaves /Roasted Chicken & Pepper /Cocktail Prawn with Onion/Tuna and Olive/ Lamb with Pita \*\*\*\*\*

Pass Around Vegetarian. Canapé:

Roasted Vegetable / Pineapple & Cheese/ Tomato & Bocconcini/

Avocado & Orange / Mango Mouse with Tart/ Cheese Mouse \*\*\*\*\*

Western Non Vegetarian Pass Around:

Panko Chicken Croquettes, Remoulade Sauce/Dragon Fish fingers with pickled vegetable mayo

Kaffir lime and tenderloin phyllo sheet rolls. \*\*\*\*\*

Western Vegetarian Pass Around:

Italian sambusic with chilly garlic mayo/ Loaded potato skin/ Spinach & Ricotta Stuff Mushroom.

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Live Vegetarian. & Non Vegetarian Skewer Station Mellon & Cherry tomato/Broccoli & Mushroom / Olive & Pineapple/

cottage cheese & Tri Pepper/ Beetroot & Tofu Chicken/ Fish/ Lamb / Pork/Prawn

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Cheese & Cold Cut Station with Breads

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Main Course Station

Chicken Coq au Vin

Home-made langoustine ravioli

Parsley Butter Rice.

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Dessert

Raspberry mint Melina slice/ Chocolate choux Orange confit/ Lemon meringue Swiss role/ Opera Slice/

White chocolate saffron pistachio cake/Royal chocolate mousse raspberry jam/

Fresh Fruit Tart//Baked cheese cake berry compote.