



Sharing and Grazing Menu

SHARING STYLE PLATTERS

Slow-Roast Persian Lamb with Fresh Pomegranate Seeds
 Roast Loin of Pork with Sage and Apple Stuffing
 Moroccan Lamb Tagine with Apricots and Sultanas
 Greek-Inspired Roast Leg of Lamb with Garlic and Oregano
 Smoked Paprika Chicken served with Patatas Bravas and a warm Tomato and Chorizo Salsa
 Roast Sirloin of Beef With a Black Pepper and Smoked Sea Salt Crust
 (Choice Of Sauce – Traditional Peppercorn, Red Wine Reduction or Garlic and Herb Butter)
 Jamaican Jerk Chicken with Rice and Peas
 Roast Rolled Chicken Ballantine with Sage, Onion and Sausage Meat Stuffing
 Suffolk Smoked Ham glazed with Dijon Mustard and Demerara Sugar
 Mushroom, Spinach and Goat's Cheese Wellington
 Char Sui Pork Belly
 Salmon En Croute with Hollandaise
 Rosemary and Mint-Marinated Lamb Leg
 Moroccan-Style Chicken and Pepper Skewers
 Sides of Dressed Scottish Salmon
 Tomato, Onion, Mozzarella and Basil Tarte Tatin

GRAZING BOARDS

Italian
 Milano Salami, Bocconcini with Basil Pesto, Sun Blushed Tomatoes, Garlic and Olive Oil Crostini,
 Prosciutto Crudo, Olives, Whipped Ricotta and Honey Dip
 Spanish Tapas
 Meatballs in Red Wine and Cherry Tomato Reduction, Manchego Cheese, Gambas Al Ajillo (King Prawns Baked in Garlic Butter)
 Chorizo Ring, Black Olive Tapenade with Croquettes, Patatas Bravas
 Fish
 Smoked Salmon Gravadlax, Smoked Mackerel Pâté, Whole King Prawns, Squid Rings, Anchovies
 Crudités
 Radish, Rainbow Carrots, Cucumber, Capsicum, Sugar Snap Peas
 Beetroot Hummus, Romanesco and Avocado Mousse
 Vegetables
 Cornichons, Piquante Pepper, Artichoke Heart, Marinated Olives,
 Stuffed Vine Leaves, Black Olive Tapenade
 Sushi
 California Rolls, Katsu Chicken with Avocado, Smoked Salmon Maki,
 Spicy Tuna Roll, Vegetable Roll, Tempura Prawns