

MENU

Charcuterie table
Hors d'oeuvres

Cured Meats

Salami, Prosciutto, Ham, Biltong

Cheeses

Brie, Camembert, Vacherin Mont D'or

Taleggio, Provolone, Havarti, Gruyere

Aged Asiago, Roquefort, Munster

Breads and crackers

Brioche, Cheese and tomato buttery biscuits

Banana and Pecan loaf, Olive and Rosemary sticks

Crackers, Baquettes

Butters

Salted, Anchovy butter, Miso butter

Cinnamon honey butter, Truffle butter

Jams, Jellies and Dips

French onion dip, Espelette jelly, Orange marmalade

Fig preserve, Strawberry jam

Fruits and nuts

Red grapes, Fresh figs, Strawberries, Raspberries

Apricots, Oranges, Pears, Dates

Olives, Pecans, Cashews, Raisins, Almonds

MENU

Canapés
Hors d'oeuvres

Please select three options

Fig Bhaji served with blue cheese dip

or

Butternut and feta spring roll served with sweet chilli sauce

or

Santorini Tomato fritters and yogurt dip

or

Mushroom Millefeuille with truffle and rosemary cream

or

Snoek pate on brushetta, topped with lime and mirco greens

or

Buttermilk lamb skewers and tsaziki sauce

or

BBq chicken , beetroot pancakes

or

Fresh figs, wrapped up in Rocket, gorganzola prosciutto drizzled with red wine balsamic

or

Peach Brushetta with goats cheese drizzled with basil and honey vinegarett

or

Avocado and Dukkah Brushetta

or

Salmon and crème fraiche croustades

or

Chicken liver vol au vent

or

Beef skewers with chimichurri sauce

or

Satay chicken skewer