

Starters

Gazpacho

Local peppery watercress soup

Tomato tart with herb oil, tapenade and a watercress salad

Roquefort cheesecake with pears in balsamic vinaigrette

Warm duck breast salad with watercress, rocket, pomegranate and mint

Chicken liver pate with sweet and sour red onion salad

Steamed stuffed Squid with sweet chilli sauce

Smoked trout puff pastry parcels with mascarpone and tarragon

Salmon and pink peppercorn terrine with baby leaves

Smoked mackerel and ricotta pate

Mains

Venison Fillets with Rosemary and Juniper

Pork & Porcini Mushroom Casserole with Oregano

Beef Daube (a very hearty rich bourguignonne with button mushroom and shallots)

Summer Lamb and Herb stew with Lemon, Parsley, Tomatoes and Aubergines)

Coq au Vin with Lardons, Mushrooms and Herbs

Catalonian Fish Stew with Red Mullet, Monkfish and Squid flavoured with Saffron

Marmite Dieppoise with Cod, Scallops, Mussels in a creamy sauce

Assorted Seafood braised in Coconut Milk

Salmon Wellington

Thai Green Chicken Curry

Chicken or Lamb Tagine with Almonds and Apricots

Moroccan Fish Tagine with Red Mullet and Charmoula

Melanzane Parmigiani

Wild Mushroom Filo Purses

Warm Sides

Aligot

Mustard mashed potatoes

Dauphinoise potatoes

Rosemary roasted new potatoes

Leek celeriac and potato gratin

Roasted autumn root vegetables with thyme and lemon

Rice pilaf with almonds flavoured with star anise and cinnamon

Fragrant rice with lemongrass and coriander

Warm chickpeas with tahini dressing

Minted peas with spring onions and courgettes

Buttered Chantenay carrots with spring herbs

Spiced red cabbage with apricots

Fennel ratatouille

Cold sides

Pepperonata

Green salad with rocket and asparagus

Giant couscous salad with feta and roasted vegetables

Jewelled rice with pistachios and pomegranate

Couscous with Summer herbs and roasted cashews

Thai green rice with creamed coconut, coriander, ginger and cashews

New potatoes in a pea pesto

Puy lentil, sundried tomato and feta salad

Sugarsnap, mangetout and pickled ginger salad

French bean and papaya salad with red chilli

Broad bean pilaf with wild rice

Fasolakia - Green beans with tomatoes and garlic

Creamy Aubergine and Tomato Salad with Greek Yoghurt and Pine Nuts

Puds

Almond and orange cake with marmalade mascarpone

Apple and blackberry strudel with vanilla cream

Chocolate cups filled with lime and ginger posset with berries and shortbread

Divine chocolate truffle cake with raspberries and Amaretto

Summer fruit compote with blackberries, raspberries, blackcurrants red currants flavoured with crème de cassis

Lemon and poppy seed cheesecake with raspberry and rosewater sauce

Pear, almond and amaretto tart with stem ginger mascarpone cream

Tarte au Citron with summer berries

Sweet ricotta and blackberry tart

Malaga raisin ice-cream with biscotti

Mango Sorbet

Fruits of Forest Sorbet

Tropical fruit platter

Cheese platter with local cheeses and artisan crackers

CANAPES

Mini Yorkshire Pudding, Rare Roast Beef, Horseradish Cream

Duck satay with peanut sauce

Spicy chicken sticks with a satay sauce

Honey sesame glazed cocktail sausages

Ginger orange pork skewers

Mini hamburgers with pickles and ketchup

Cumin scented lamb kofte brochettes with minted yoghurt dip

Homemade Sausage Rolls with Sage

Chicken Tikka Skewers with a Peanut Dip

Gingered chicken cakes with coriander lime mayonnaise

Lamb empanaditas with a yoghurt dip

Peking Duck Pancakes

Basil marinated mozzarella and cherry tomato skewers (v)

Crostini with marinated wild mushrooms (v)

Crostini with goats cheese, basil, sun-dried tomato and black Olive (v)

Crostini with mozzarella, basil, sun-dried tomato and black Olive (v)

Crostini with goats cheese and caramelised onion (v)

Focaccine with caramelized onion and goats cheese (v)

Tiny parmesan and rosemary shortbreads with sundried tomatoes and feta (v)

Tiny parmesan and black olive shortbreads with parsley pesto and goats cheese (v)

Wild mushroom, garlic and thyme tartlets (v)

Mini falafel with a spicy tzatziki dip (v)

Cheese sable biscuits (v)

Hummus bi tahini with Crudites (v)

Filo Pastry parcels with feta, pistachio and spinach (v)

Barbequed tandoori prawn sticks with a yoghurt, lime and coriander dip

Prawn and Chorizo skewers with gremolata

Dill pancakes with smoked salmon and lemon creme fraiche

Smoked mackerel pate on croutes

Tangy thai prawn skewers

Homemade Gravavlax on Rye with a Dill Mustard Sauce

Thai fish cakes with a chilli dipping sauce
