

SUMMER BUFFET

(MAY - AUGUST)

Tomato & mozzarella with basil pesto

Chilled cucumber & wasabi soup with crayfish, chilli and ginger

Slices of country-bred pork, with tuna crème and caper apples

Home-made antipasti variations, with
rocket lettuce and garlic croûtons ✓

Smoked salmon with green asparagus, roasted
sesame seeds and honey & mustard vinaigrette

Plucked lettuce leaves with Caesar's dressing,
bacon, turkey and parmesan

Baguette selection, salted butter, herb quark ✓

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Cream cheese gnocchi in tomato cream with courgette,
aubergine and dried tomatoes ✓

Salmon poached in lemon grass stock,
served on lukewarm glass noodle salad

Ragout of veal with thyme & caper sauce,
peas, mushrooms and herb rice

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Chocolate fountain with liquid Lindt chocolate,
fresh fruit and wafers

Selection of mousses and crèmes

International cheese board with fig mustard

Large fruit bouquet