



Sample Special Occasion Menu

BRUNCH

11.00am

Mini Smoked salmon and soft cheese bagels
Continental meats and cheese
Selection of breads and preserves
Bacon filled croissants
Grilled Oxford Sausages
Bucks Fizz
Soft drinks and juices
Fresh fruit platter

CANAPÉS

2.30pm

Duck rilette with pink grapefruit
Potted Cornish shrimps
Seared Looe scallops
with black pudding and pea puree
Tartare of salmon with cucumber jelly
Tuna with pickled ginger soy and wasabi
Goats' cheese croustade with apple relish
Foie gras parfait
with mango and chilli salsa and sesame tuille

AFTERNOON TEA

4.00pm

Tea
Pimms and lemonade
Scones with clotted cream and strawberry jam

BARBECUE

5.30pm

Butterflied leg of Cornish lamb
marinated in cumin, garlic and harrissa
Cornish marlin steaks
with tomato lime and chilli salsa
Mediterranean vegetable and basil skewers
Green vegetable salad
with horseradish and parmesan salad
New potatoes
with spring onions parsley and tarragon
Portabella mushroom salad
with crispy pancetta, blue cheese and watercress
Selection of Country breads

DESSERT

Strawberries and cream
Meringues
Sable biscuits