



## SPECIAL OCCASIONS

### PLATTER OF SANDWICHES FILLED WITH;

cheese and chutney

beef & horseradish

coronation chicken

ham & mustard mayonnaise

egg & watercress

cream cheese & roasted vegetables

### PLATTER OF SLICED MIXED MEATS

Rare beef, ham, turkey, pork, chicken

Or continental meats: salami, prosciutto, garlic sausage & chorizo

### PLATTER OF SLICED MIXED SEAFOOD

Cornish crab meat and claws, lobster, prawns, crevettes, langoustines,  
cray fish, mussels, squid, whole poached salmon, oysters

### PLATTER OF PASTIES AND PIE'S

Served warm with sauces ideal for late food or informal events

### PAELLA WITH CHICKEN AND MIXED SEAFOOD

With warm breads and mixed salads

## BARBECUE

With mixed meat or fish kebabs, local sausages, burgers & relish, fresh tuna steaks, large shell-on prawns with garlic butter, sticky pork ribs, tikka marinated chicken drumsticks and extra matured rib eye steaks with sauce béarnaise

## MIXED SALADS AS AN ACCOMPANIMENT

Mixed green salad with vinaigrette

Mixed tomato & basil

Cucumber & onion

Roasted vegetable pasta

Mixed spiced cous cous

Mango & pineapple rice salad

Red cabbage & apple slaw

Greek salad

Spicy bean & pepper

## SOMETHING SWEET

Classic Victoria sponge

Lemon drizzle cake

Mixed berry palova with clotted Cream

Chocolate cup cakes

Coffee & walnut cake

Raspberry & strawberry cream roulade

Chocolate cake with chocolate fudge icing

Choux ring with crème patisserie and toffee sauce