



WEDDING BUFFET MENU

Minimum of 30 persons

A variety of Canapés

*Fine slices of Parma Ham dressed on salad leaves
presented with melon balls*



Cream of Potato garnished with Julienne of Ham and Peas

Farfalle served with sundried tomatoes, prawns and saffron cream



Grilled Salmon Steak with Fried Onions and Cucumbers

Braised Barbary Duck with Oranges and Black Olives

*Stuffed Loin of Pork with smoked Pancetta,
Bacon Rashers and Parsley*

*Sauté Potatoes
An array of Garden Vegetables*



*A choice of Gateaux, Flans, Mousses and
Fruit Salad from the Dessert Counter*



Coffee & Petit Fours

Price Euro 30.00 per person



SET MENU A

Variety of Canapés

*Rich duck terrine with morels and pistachio nuts,
presented with black olives and sun dried tomatoes tapenade*



*Light celeriac soup, infused with Stilton cheese
and ruby port, sprinkled with chive strips*



Blueberry sorbet topped with roasted pine nuts



*Roasted sea bass fillets with smoked salmon soft crust
garnished with grilled cherry tomatoes and spicy leek confit*

or

*A parcel of veal with speck and grana padano
cooked in tarragon and mustard*



*Chocolate and cinnamon mousse
accompanied by a black currant coulis*



Coffee and chocolate amaretti

Price: Euro 33.00 per person



SET MENU B

Variety of Canapés

*Goat cheese and porcini terrine
infused with avocados and tomato slivers
presented with basil dressing*



*Red lentil and coconut soup sprinkled
with mustard seeds*



Passion fruit sorbet with a hint of strega



*Freshly smoked salmon darnes in rosemary brine
topped with julienne Mediterranean vegetables
and balsamic potatoes scented with a hint of pernod*

or

*Beef tenderloin mignons coated
with gorgonzola cream and hickory sauce
presented with panache of fresh vegetables
and cocotte potatoes*



*Mango cream pudding embellished with
a chocolate trellis accompanied
with a champagne sabayon*



Coffee and chocolate pralines

Price: Euro 40.00 per person