



Menu Details

STARTERS :

Fresh Beginnings : Assorted vegetables & Grilled Veggies VG

Meat & Cheese Delights : Iberian meats, cheeses & breads

Sesame chickpea hummus, curry carrot hummus, truffle-flavoured aubergine caviar VG

Seafood assortment : Smoked fish, fish, caviar Avruga, crabmeat, lemon mayonnaise, blinis, sour cream with dill and oysters + side dish

Lobster Salad : Lobster, avocado & potatoes, creamy goodness

BISQUE AND SOUP :

Bisque of shellfish with cognac/ pumpkin soup with curry VG

MAINS :

Salmon Perfection : Roasted salmon with lime & honey glaze

Leg of lamb with thyme and garlic confit

Vegetable Tagine : Seasonal veggies & mild spices VG

Root Veggies : Roasted in salted butter VG

Jacket Potatoes : Classic with chive sauce VG

CHEESE CORNER :

Belgian Cheese Selection : with jams, fruits , breads & crackers VG

SWEET TREATS :

Assortment of verrines : Banoffee , Blackcurrant Mont blanc, Concorde, Amaretto coffee ,
Christmas log

Assortment of mignardises : Cabbage crackers with praline and lemon confit , Mini
Belgian chocolate tarts, Macaroons, Candied chestnuts

