

GOURMET BANQUET MENU

STARTERS

Starters are plated, please choose one

- ▮ Seared Beef Tataki on Egg Noodles with a Ponzu-style Dressing
- ▮ Classic Fish Cakes with Homemade Tartar Sauce
- ▮ Thai Chicken Satays with a Pickled Cucumber Salad and Peanut Sauce
- ▮ Caramelised Onion & Goats Cheese Tart with Roasted Cherry Tomatoes and Rocket
- ▮ Potato and Leek soup



MAIN COURSE

Served buffet-style, please choose two dishes

- ▮ Roast Beef Sirloin with a Green Peppercorn Sauce
- ▮ Braised Beef with Soffritto of Onions, Carrots, Celery and Tomato
- ▮ Chicken Breast Fillet with Mushrooms & Mozzarella in a Creamy Bechamel Sauce
- ▮ Greek Roast Chicken with Lemon & Olives
- ▮ Oven-baked Linefish topped with a Lemon & Caper Sauce
- ▮ Seafood Ragout of Mussels, Calamari and Fish
- ▮ Spinach & Feta Cannelloni
- ▮ Chana Aloo: Chickpeas & Potato Curry with Basmati Rice

ACCOMPANIMENTS

All the below are included

- ▮ Baby Potatoes with Garlic Butter and Rice
- ▮ Seasonal Vegetables
- ▮ Greek Salad
- ▮ Bread rolls & butter

PLATED DESSERTS

Desserts are plated, please choose one

- ▮ Chocolate, Hazelnut & Ginger Brownies with a dollop of Cream
- ▮ Chocolate Mousse Cake: Layers of Chocolate Sponge and Dark Chocolate Mousse with a hint of Mint
- ▮ Berry Cheese Cake
- ▮ Apple Streusel Cake with Vanilla Custard, served warm

