

## PICNICS OF PLENTY

### ***TO START***

Carpaccio of beef, creamed rocket, parmesan and truffle oil, served with crisp bruschetta

Cornish crab, crayfish and rocket salad & oriental mango salsa

Cured beetroot salmon, capers, cucumber pickle and a dill dressing

Antipasti platter of char-grilled courgettes & aubergine; roasted peppers; baby artichokes, buffalo mozzarella dressed with basil oil, balsamic syrup and crisp bruschetta fingers

Crab, chilli and coriander quiche, with a dressed baby leaf salad

Parmesan shortbread thins with goat's cheese, oven dried cherry tomatoes, red onion marmalade and baby green basil, served with a dressed leaf salad

### ***MAIN PLATES***

Rare roasted Scottish sirloin of beef, horseradish, English mustard

Lemon myrtle infused chicken, piquillo peppers, pasta and basil

Apple wood smoked duck breast with grilled peaches, new potatoes

and crisp baby gem Seared tuna nicoise with new potatoes, green beans & quails eggs

Sesame soy salmon fillet with a roasted peppers, Chinese greens, egg noodles and a chilli salsa

Pastry case filled with sautéed mushrooms, creme fraiche and fresh tarragon, served with slow roasted tomatoes and red chard and saffron aioli

### ***PUDDINGS - COLD AND INDULGENT***

Coconut lemon tart, passion fruit, pistachio, caramel mascarpone

Fresh Strawberries and cream

Caramel apple tarts with vanilla mascarpone

Raspberry and chocolate tort

Baileys Cheesecake with fresh raspberries

Fresh Fruit

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### ***MINI POTS OF PLEASURE***

Traditional Tiramisu

White & dark chocolate mousse with a Cointreau sponge

Eton Mess

Seasonal fruit pots with Greek yogurt, honey and passion fruit

Kumquat Brulée with peanut crunch

Lemon posset with blackberry compote

Stem ginger and pandan leaf Brulée

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### ***RUSTIC CHEESE BOARD AND BISCUITS***

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys, nuts and oat biscuits