

## SAMPLE MENU

### DAY 1

#### CANAPÉS

Avocado & Beetroot Maki

#### STARTER

Glazed Pork Belly with a Radish & Cucumber Salad topped with a  
Gooseberry Dressing  
Sesame Crusted Tofu with a Radish & Cucumber Salad topped with a  
Gooseberry Dressing (v)

#### MAIN

Salmon Fricassee with Chorizo Hash and Caper Dressing  
Green Bean, Parsley Pesto Gnocchi (v)

#### DESSERT

Chocolate Cremaux with Honeycomb and Salted Caramel Amaretto Sauce

## SAMPLE MENU

### DAY 2

#### CANAPÉS

Mini Croque Monsieur's

#### STARTER

Summer Bean Bruschetta with Crispy Pancetta

#### MAIN

##### BBQ

Chimichurri Steak, Garlic Prawns, Sticky Chicken Drumsticks, Potato Salad, Green Beans with Feta and Cranberries with a Pomegranate, Coriander Salad

Cauliflower Steak with Chimichurri, Lemon Pesto Vegetable Squwe

#### DESSERT

Barbecued Peaches with a Lemongrass, Chili and Mint Syrup

## SAMPLE MENU

### DAY 3

#### CANAPÉS

Goat's Cheese Truffles

#### STARTER

Smoked Salmon and Caramalised Onion Tart  
Roasted Butternut Squash and Cranberry Onion Tart (v)

#### MAIN

Harissa Lamb with Fruity Couscous  
Baked Aubergine with Fruity Couscous and Harissa Yoghurt Dressing (v)

#### DESSERT

A Selection of Local Cheeses