

## *Canapé Menu*

Wild mushroom tartlets, gorgonzola gratin, essence of truffle, red onion marmalade

Japanese tiger prawns, five spice dust, coriander, lime aioli

Golden falafels, roasted butternut hummus, pickled red cabbage

Homemade crunchy vegetable spring rolls, lime sweet chilli dipping sauce

Baby spinach, feta, ricotta and caramelised onion phyllo triangles, pistachio dukkha

Chargrilled rump kebabs, smoky barbeque glaze

Traditional buckwheat blinis, oak smoked salmon trout, lemon crème fraiche, chives

Moroccan lamb koftas, spicy Harissa, minted cucumber yoghurt

## *Tapas Menu*

Teriyaki glazed Norwegian salmon fillet, wasabi lime guacamole, modern Asian slaw, crispy ginger

Cider braised pork belly, crispy crackling, cauliflower puree, natural jus

Mini yellow fin tuna tacos, tomato, avocado salsa, green chilli dressing

Baked portabella mushroom, homemade basil pesto, warm goat's cheese, sundried tomato compote

Crispy baby Cajun calamari salad, colourful crimson micro leaves, lemon aioli

Japanese tempura fresh green asparagus, broccolini, toasted sesame mayo