

BUFFET MENU

STARTER

Charcuterie board & homemade pickles
Organic quinoa, datterino tomato, avocado, black olive taggiasca and rocket salad
Marinated prawns, crispy fennel, roasted tofu and chia seed
Bresaola, melon and burrata
Soft-boiled eggs, vegetable caponata
Smoked Scottish salmon, radish, cucumber & sour cream with dill
Harvest salad, beetroot, pomegranate & goat cheese
Courgette, basil & confit tomato quiche
Grilled octopus, white coco beans, bell peppers & flowers
Cereals, artichokes, aubergine and chermoula

MAIN COURSE

VEGETARIAN

Green asparagus risotto, matured Parmesan cheese
Trofie pasta, Genovese-style pesto
Spinach & ricotta ravioli

FISH

Roasted cod with lemon and thyme, new potatoes, herbs and olives
Pan-seared monkfish, raw/cooked fennel
Seared sea bream, bouillabaisse jus

MEAT

Roasted corn-fed chicken breast, curry and coriander
Beef rump, sautéed seasonal vegetables
Seared lamb chop, turnip and spring onion

CHEESE AND DESSERT

Our selection of cheese served with crackers

Strawberry & yogurt vacherin
Tiramisù
Pistachio & raspberry macaroon
Limoncello baba, Chantilly
Gianduja mousse & caramel ice cream
Chocolate & coffee tart

Tea, coffee served with shortbread