

Annex XI – Menu examples

Cold buffet menu

Possibility of adding soup as a starter

Main dishes

Poached chicken, tarragon and tomato

Roast cod, chorizo & capers

Goats cheese & red onion galette

Salads

Tomato, olive & feta

Carrot, cucumber & sesame

Cous cous with roast red pepper & basil

Dessert

Vanilla cheesecake

Raspberry panacotta





Sandwich lunch menu

Salads

Fresh vegetables salad bowl

Open sandwiches

Chicken, mustard mayonnaise and avocado bagel Serrano ham, plum tomato and chard on focaccia Smoked trout and horseradish on rye bread Herbed chicken, piquillo pepper & chard on focaccia Prawns, red pepper & avocado on rye bread

Closed Rolls

Poached salmon, crème fraîche white roll Roast pepper, courgette, feta & basil focaccia Glazed Ham, fruit chutney & baby gem bagel Tuna, roast peppers, spinach seeded roll

Dessert

Selection of fruit (pineapple, water melon, melon, grapes) Selection of cakes (blueberry, chocolate, lemon poppy seed, carrot)



Warm bowl food menu

Tartlets

Crab and parmesan, rocket dressing

Roasted baby beetroot and blue cheese

Mini mains

Confit lamb hotpot with crispy rosemary scented potato, red cabbage

Sweet potato and chickpea tagine, cous cous

Desserts

Ricotta, yoghurt and honey cheesecake

Gluten free bitter chocolate popping candy cake

Salads

Pressed ham hock, mustard lentils and baby spinach

Charred mackerel, horseradish and dill potato, lemon, caper and shallot dressing

Tempura

Plaice, minted mushy peas, lemon

Seasonal vegetables, soy dipping sauce

Risotto

Roasted pumpkin with mascarpone and walnuts

Tandoori glazed cod, crispy shallots, onion seed infused rice





Canapés & light bites menu

Light Bites

Poached salmon skewers with watercress crème fraîche Tandoori salmon skewers with mint yoghurt Taramasalata with char-grilled pitta and flatbread

Mini beef wellington with horseradish crème fraîche Pulled belly of BBQ pork, coleslaw, smoked cheddar mini burger Chicken satay, with pineapple and chilli dipping sauce

> Broccoli and blue cheese tartlet Halloumi chips with chilli jam Bocconcini, cherry tomato and basil pesto



Canapés

Smoked duck, gorgonzola cheese and fig jam on brioche Beef carpaccio and truffle mascarpone on a garlic croûte Smoked and potted ham hock, piccalilli on black pepper shortbread

Smoked trout, caviar and horseradish mousse on a blini Salmon ceviche with avocado, chilli and lime, topped with salmon pearls Seared tuna, wasabi mayonnaise, pickled cucumber on sticky rice

Mushroom pâté with truffled mascarpone and chive shortbread Smoked goats' cheese, balsamic onion and caraway scone Smoked aubergine, roasted garlic and lemon with garlic crisps