



## Gourmet Corporate Reception

### Warm Savoury Dishes

#### **Potato Rosti**

Oak Smoked Salmon and Crème Fraiche

#### **Miniature Beef Chateaubriand**

Sauce Béarnaise

#### **Chanterelles, Crème Fraiche**

Tiny Filo Baskets

#### **Honey Roasted Pork Belly**

Pumpkin and Sage

#### **Indian Delicacies**

Spinach Samosa

Tandoori Chicken

Cauliflower Bhaji

Minted Raita

### Cold Savoury Dishes

#### **Sea trout Tartare**

Grapefruit and Cucumber

#### **Smoked Gressingham Duck Breast**

Red Grape and Wasabi

#### **Stuffed Pomodoro Tomatoes**

Tapenade, Basil and Saffron

#### **Choux Puffs**

Dressed Crab and Sunblushed Tomato



Party  
Ingredients  
Event  
Catering

### **Quail Scotch Eggs**

With Chives

### **Something Sweet**

**Mini Tutti Frutti Ice Cream Cones**

**White, Dark and Praline Truffle Lollipops**

### **Side Dishes**

#### **Tapas Selection**

Grilled Artichoke, Sweet Pimento, Cherry Tomatoes, Manchego and Serrano Ham