

Champagne to Start

Pre-Dinner Canapes

Pork Crackling straws served with a warmed spiced apple dip

Smoked Salmon and caviar Blinis with cream cheese

Blue cheese and peach Bruschetta served on a fresh Crostini

Anti Pasti Course

Selection of cured and air-dried meats to include serrano ham and prosciutto, bresaola, and wild boar to accompany the selection of Italian cheeses, breadsticks, fresh focaccia, sun dried tomatoes, olives, roasted peppers and artichoke hearts with dipping bowls and olive oil and balsamic vinegar

Fish Platters

Hot Plate

Calamari in a light and crisp batter, Tempura Prawns, Razor Clams, and garlic buttered mussels in shells all served with a fresh aioli and sweet chilli dips

Cold Plate

Fresh langoustines, Crab claws, King Prawns, served with mixed leaves, charred lemons and a Marie rose dip

The Steak boards

Each guest will have a 4-5oz piece of each steak

USDA Prime grade New York Rib Eye

Wagyu Grade 6-8 Fillet

USDA Prime grade Striploin (Sirloin)

To be served with platters of

Watercress Salad / Grilled Tomatoes / Garlic Grilled Flat Mushrooms / Luxury Mac N Cheese /

Homemade roasted steak potatoes / Chillinaise / Smoked Chipotle and Chilli jam / Peppercorn Sauce

Dessert Selection

What selection? You get them all!!!!

Mini Caramelised Apple Tart Tatin

Mini Stick Toffee Pudding

Chocolate fudge Brownie

All served with jugs of fresh custard

With Coffee and Macrons to finish