

PRIMA DONNAS

THESE ARE AVAILABLE FOR PARTIES & DRINKS AT THE BAR
OR A PRE-DINNER GET-TOGETHER

BAR COCKTAIL PARTY CANAPES

You are invited to create your own cocktail reception canapé Menu

6 Canapes per guest

9 Canapes per guest

12 Canapes per guest

COLD CANAPES

Biscuit of Smoked Mackerel Pate

Asparagus & Parma Ham

Carpaccio of Beef

Smoked Ham & Philadelphia Crepe

BBQ Smoked Salmon & Crème Cheese

Seared Tuna with Fennel

Salmon Tartare on Crackers

Mini Bruschetta

HOT CANAPES

Red Onion & Goats Cheese

Mini Greek Moussaka

Deep-fried Gougon of Fish with Homemade Tartare Sauce

Greek Prawns & Feta Cheese

Bubble & Squeak Cake

Fried Baby Squid

Mini Veal Milanese with Rocket & Tomato

Salted Cod Croquettes

SWEET CANAPES

Gateau Opera

Fruit Tartlet

Mini Choux Pastry with Semi-freddo

Mini Trifle Shot

A Discretionary 10% Service Charge will be added to our Bill

All prices include VAT

All weights approximate uncooked. All our dishes are prepared in our kitchen where nuts, flour, etc. are commonly used, so we cannot guarantee our dishes will be free of traces of these products

PRIMA DONNAS

BOWL FOOD AT THE BAR OR IN THE GARDEN

Substantial miniature dishes served in mini bowls

The following items can be added to the preceding Canape Menu

Select 3 Canapes

Select 5 Canapes

Risotto Milanese Style or Smoked Haddock (V)

Fusilli with Black Truffle (V)

Beef Bouguignonne

Greek Salad

BOARDS

4-6 persons

Selection of 3 Local Cheeses (V)

Charcuterie Board

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SET MENU 1

STARTERS

Spring Vegetable Risotto with Parmesan Shavings
Baked Goats Cheese on Flat Mushroom with Cranberry Marmalade
Fresh Soup of the Day
Spinach Salad with Avocado, Chestnut Mushroom & Pancetta, Walnut Cream Dressing
Roast Asparagus with Parma Ham, Boiled Egg & Parmesan
Strips of Chicken, Ginger, Oyster Sauce & Chilli on Noodles (S)
Prawn & Avocado Spaghetti with Lime & Sour Cream

MAINS

Steak Diane with Mushrooms & French Mustard Cream
Moroccan Lamb Tagine with Spicy Cous Cous
Supreme of Corn-fed Chicken with Chicory & Marsala Sauce
Pan-fried Fillet of Fresh Sea Bream with Ratatouille & Tomato Coulis
Free-range Loin of Pork Zingara with Mixed Peppers, Mushrooms & Brandy Cream Sauce
Tagliatelle with Corn-fed Chicken Strips, Garlic, Chilli, Pine-nuts, Spring Onions & Parmesan Cheese (S) (N)
Slow-roasted Rabbit with Sun-dried Tomatoes, Gnocchi, Basil, Smoked Bacon & Vegetables

Selection of Fresh Vegetables

Served with Suggested Vegetables

(S) = Spicy (V) = Vegetarian (N) = Nuts

FRESHLY PREPARED DESSERTS

See Dessert Menu

Includes Filter Coffee & Petit Fours

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SET MENU 2

STARTERS

Marinated Salmon with Avocado Salad

Stuffed Mushroom Crostini with Smoked Mozzarella

Liver Parfait with French Bread Toast

MIDDLE COURSE

Vegetable Minestrone

MAIN COURSES

Escalope of Salmon with Champagne Sauce, Tomato, Basil & Ginger Salsa

Rib-Eye Steak with Green Peppercorns & Dolcelatte Sauce

Supreme of Corn-fed Chicken with Pepper Boursin & Asparagus Cream Sauce

Selection of Fresh Vegetables

CHOICE OF FRESHLY PREPARED DESSERTS

Cafetiere Coffee & Petit Fours

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