

AZALIA MENU – (Plated)

TO START..... Choose **one** of the following

GRILLED SALMON	With sauce vierge
TENDER GREEK LAMB FATOUSH SALAD	With fried falafel bites
LIGHTLY SPICED LEMON CHICKEN	On a ciabatta crostini with leek chips & deep-fried parsley
COURGETTE AND ARTICHOKE TART	With peppadews and feta (V)
SAUTE'D TIGER PRAWNS	With a herb cream cheese and sundried tomato dressing
SLOW ROASTED PORK BELLY	With fresh green asparagus & hollandaise sauce
TRIO OF SMOKED SALMON STARTER	Avocado smoked salmon, smoked salmon crostini, smoked salmon cream cheese & cucumber
SPINACH, FETA AND OLIVE PHYLO PARCEL	With cucumber salad and a yoghurt dressing (V)
SEARED SCALLOPS (When available)	With pancetta over avocado and wasabi
LAYERS OF PLUM TOMATOS, PEPPERS, GRILLED AUBERGINE & GOAT'S CHEESE TOWER	Served with a herb oil & rocket (v)
BAKED BRIE PARCEL	With a walnut pate & caramelised red onion (v)

(All the above served with fresh bread and flavoured butters)

FOR MAIN COURSE..... Choose **one** of the following

GRILLED FRESH LINEFISH	With an olive dressing & tomato concasse
SLOW BRAISED LAMB SHANK	With a red wine sauce reduction & pepper julienne
BAKED NORWEGIAN SALMON	With a caper butter and fried parsley
BALSAMIC MARINATED BEEF FILLET	With a bordelaise sauce & crispy spinach
MOROCCAN SPICED RACK OF LAMB	With deep fried carrot sticks
TIGER PRAWN CURRY	On banana leaf with basmati rice, fried onions, jeera, mustard seed & deep-fried curry leaves
CRISPY ROAST PORK BELLY	With broad beans & baked red onion
BRAISED OXTAIL	With root vegetables & watercress
LAMB SHANK CURRY	With Rice Pilaf, Onion, Saffron, Tomatoes, Eastern Spices & Spring Onion And Roast New Baby Potatoes Grilled Vegetables with Balsamic & Basil.

Accompanied by **one** of the following

POTATO DAUPHINOISE	With mixed marrows
GRAINY MUSTARD MASH POTATO	With cauliflower & broccoli gratin served in a ramekin
POTATO FONDANT	With buttered baby vegetables
LYONNAIS POTATO	With steamed asparagus & broccoli
CREAMY MASHED POTATO	With mixed herbs, green beans & grape tomatoes
BUTTERED NEW BABY POTATOS	With a green vegetable stir-fry
STEAMED BASMATI RICE	With wilted spinach
ROAST NEW BABY POTATOES	With grilled vegetables with balsamic & basil

And **one** salad for the table

GARDEN SALAD	With avocado
PANZANELLA SALAD CIABATTA	With mixed tomatoes, basil, onion & Dijon mustard
TABOULLEH SALAD	With garlic & diced vegetables
ROCKET AVOCADO, PINENUT & SHAVED PARMESAN SALAD	With balsamic vinegar
PEAR SALAD	With walnut & blue cheese
BRINJAL, PEPPERS & FETA SALAD	With lemon
FATTOUSH SALAD	With pita, cucumber, tomato & parsley
A CLASSIC CAESER	With crispy, bacon, garlic croutons & parmesan shavings
TOMATO MOZARELLA SALAD	With pinenut basil pesto

SOMETHING SWEET..... Choose **one** of the following

CLASSIC CRÈME BRULEE	With a vanilla tuile
UPSIDE DOWN PEAR & GINGER PUDDING	With lemon cream
LEMON MOUSSE	With berry coulis fresh berries & mint
CRÈME CARAMEL	With berries & raspberry compote
GOOEY CHOCOLATE STACK	With pistachio nuts & strawberry salsa
CARAMELIZED APPLE CREPES	With butterscotch sauce & mixed berries
PHYLLO	With poached pears, almond praline & vanilla ice cream

(Served with Tea and Coffee)