

Starters

Prawn and Crayfish Cocktail napped with a Brandy and Pink Peppercorn Marie Rose sauce on a bed of Lettuce.

Trio of pates with Baby Leaf salad and a Crispy Herb Crouté and Caramelised Red Onion Chutney

Wild Mushrooms of the season in a Garlic and Herb Cream Sauce served with freshly baked French Bread

Pulled Ham Hock Terrine with a Bistro Salad and Pineapple and Black Pepper Chutney

Wedge of Melon with Baked Ham, Pine Nuts and Rocket and napped with a white peach Coulis
Southern style Pecan, Apple and Bacon Salad

Coconut Prawns with a fresh coconut, Lime and Soy Dipping Sauce

Potted Crab and Prawns served with a slice of Harvester Stottie and Watercress Mayo

Slice of Fresh Pineapple topped with cubes of Assorted Melon and laced with Raspberry Coulis

Pate Stuffed Mushroom in Puff Pastry with Redcurrant Jelly

Fan of Melon served with poached berries and a Passion Fruit Coulis