

CANAPES

Asparagus & hollandaise crostini

Lime and coriander King prawns

Smoked salmon crostini

Mini savoury quiches

Sesame toasts

Mini chicken Kiev

Mini deep fried Brie

Cocktail roast beef and horseradish Yorkshire puddings

Baby cottage pie

Mini cheese tomato and pepperoni pizza

Honey and Mustard cocktail sausages

APPETIZER

Tomato & Mozzarella salad

Pear & Stilton tart

Chicken Caesar salad

Pork and apricot terrine

MAINS

Seared Sirloin beef flash fried and with rich brandy & mushroom sauce

Lime & Coriander Supreme of chicken with Jeweled rice and sweet chilli dressing

Breast of duck with glaze of sesame, orange and ginger on a bed of stir-fry vegetables

Braised lamb shanks with traditional minted sauce

Baked fillet of salmon with lemon and dill served with classic hollandaise sauce

All above dishes are served with one of the following:

Fresh seasonal vegetables, Shoestring Vegetables, Mediterranean vegetables roasted in olive oil with garlic and herbs or

Continental leaf salad tossed in French dressing topped with pine nuts and Parmesan. All are served with hot new potatoes and parsley butter.

DESSERTS

Chocolate and orange cheesecake

Triple chocolate fudge cake

Salted Caramel & chocolate torte

Profiteroles & chocolate sauce

Lemon meringue pie

Fresh fruit salad

Swarling Manor

Kents Hidden Secret