

RECEPTION

UPON ARRIVAL, OUR BUTLERS WILL OFFER YOUR GUESTS TRAYS OF

Fresh Peach Bilinis- Lychee Bilinis - Kir Royal

Selection of Cocktails

Fresh Fruit Juices – Mineral Waters

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Full Bar

UPON ARRIVAL OF YOUR GUESTS OUR BUTLERS WILL SERVE THE FOLLOWING CANAPÉS

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CANAPÉS

Hot

Filo Triangles of Steamed Duck in Soya & Ginger
Spring Onion & Coriander Dip

Rare Roast Beef on a Homemade Crouton with Horseradish Sauce

Sesame Coated Beef Skewers
with Ginger, Honey, Soy, Spring Onion & Red Pepper

Home Made Mini Beef Burgers served with a Tomato Chutney

Deep Fried Chicken Goujons dressed in a Sweet & Sour Glaze

Chicken Sate served with a Crunchy Peanut Dip

Mini Herb Chicken Sausage dressed in a Honey & Sesame Glaze

Thai Vegetable Spring Rolls served with a Chilli Jam

Traditional Potato Latkes served with a Sauce Raifort

Chinese Noodles in a Wooden Cone with Mini Chopsticks

Cold

Selection of Hand Made Sushi

Sashimi Spoons - Teriyaki Chicken / Beef Maki Rolls - Vegetable Maki Rolls
Tuna Inside Out Rolls

Smoked Duck Quenelle with Apple Cinnamon Chutney

Peking Duck Pancakes with Spring Onion & Cucumber,
brushed with Hoi Sin Sauce

Beetroot Gravdlax with Minted Cucumbers
served with Mayonnaise on Pumpnickel



FOOD STATIONS

SMOKED SALMON STATION

Whole Sides of London Cured Smoked Salmon Carved by a Chef
Capers – Shallots
Assorted Breads
Fresh Lemons & Limes
Finely Chopped Red Onion Salsa

SUSHI STATION

Served by a chef
Beetroot Salmon Sashimi
Tuna Tataki Sashimi
Salmon & Avocado California Rolls
Assorted Vegetable Maki Rolls
Fish Nigiri

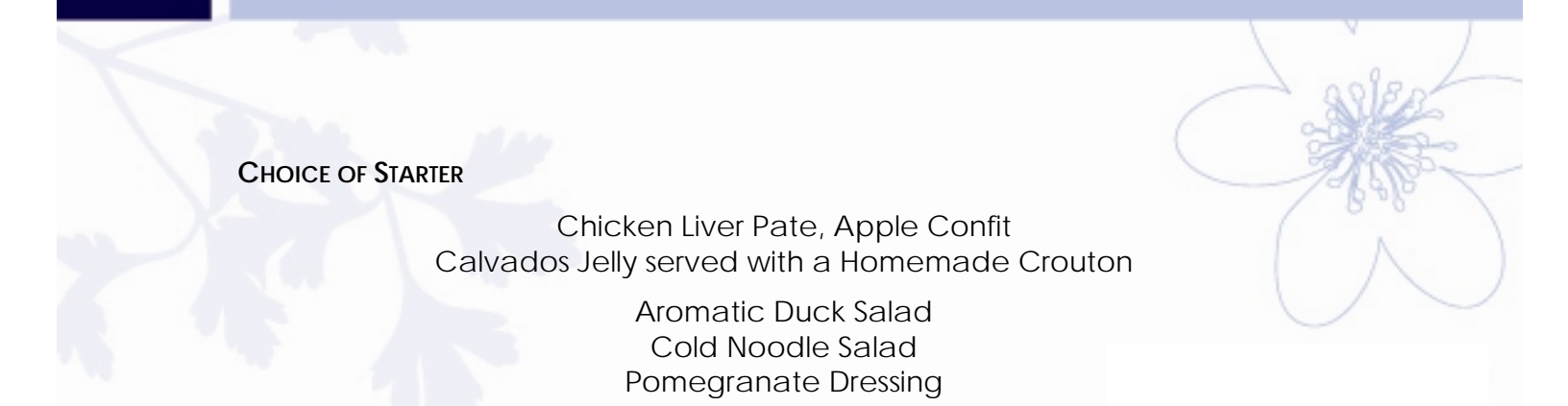
DIM SUM BAR

Homemade dim sum steamed at the bar in Thai steamers and lightly seared on an iron grill filled with: peanuts and mushrooms, beef and ginger, garden vegetables, spinach and tofu served with a choice of sauces: sweet chilli and soy sauce.

PEKING DUCK BAR

Thin homemade pancakes filled and rolled with shredded duck and cucumber strips served with Hoisin sauce

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CHOICE OF STARTER

Chicken Liver Pate, Apple Confit
Calvados Jelly served with a Homemade Crouton

Aromatic Duck Salad
Cold Noodle Salad
Pomegranate Dressing
Plum drizzle

Sesame Crusted Loin of Yellow Fin Tuna
Coriander Scented Noodles
Wasabi & Lime Dressing

London Cured Scottish Smoked Salmon
Finley Chopped Egg, Capers and Shallots

CHOICE OF MAIN COURSE

Medallion of Beef
Pomme Fritte
Turned Carrots and Parsnips
Red Current and Red Wine Jus

Medallion of Beef
Roasted Parsnips and Baby Beetroot
Turned Roasted Potatoes
Three Peppercorn Sauce

Seared Duck Breast
Roasted Fig
Sautéed Apples Sweet Rosti
Red Wine and Gooseberry Jus

CHOICE OF DESSERT

Rich Chocolate Torte
Garnished with Orange Infused Sugar
Vanilla Pod Ice Cream
Almond Twiel

Saffron and Cardamom Crème Brulee
Cinnamon Ice Cream

Apple & Cinnamon Tatin
Apple Tuille & Vanilla Pod Ice Cream

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