



## Family Style Sharing Platters

Sample Sharing Platter Menu:

### Starters:

Sharing Mezze

Homemade falafels, Hummus and baba ghanoush

Olive oil and balsamic dip, breads

Sharing Anti-pasti

Parma ham, grilled Mediterranean vegetables

Olive oil and balsamic dip, breads

### Mains: Choose a maximum of 3

Roasted herb and parmesan crust Scottish salmon fillet

Apricot glazed roasted pork loin served with Roasted New potatoes

Sea bass fillet topped with a tomato, olive and fresh herbs concasse

Rosemary scented roasted shoulder of lamb with roasted New potatoes, Summer ratatouille and Peppery

Sesame and Soy Salmon fillet served with a crispy Asian Stir Fry

Lemon and herb baked chicken breasts

### Vegetarian options:

Braised Puy lentil, fondant potatoes and tomato relish

Bubble and squeak, crispy kale on a bed of Summer ratatouille

Butternut squash, courgette's, spinach and almond pastilla, with a harissa and red pepper sauce

Stuffed red peppers with Mediterranean vegetables, feta cheese, quinoa and cherry tomatoes

### Sharing Desserts:

Summer fruits Pavlova with red berry coulis

Dark chocolate mousse with Summer fruit compote and coconut tuiles

Summer fruit trifle

Eton mess with edible flowers





## **Popular menu**

### **To Start**

Homemade scotch eggs with chive mayo  
Ham hock terrine with pickled vegetables  
Chicken liver pâté and spiced apple & ale chutney served with warm toasted rustic bread  
Homemade falafels, Hummus and baba ghanoush  
Olive oil and balsamic dip, breads

### **Mains**

Selection of homemade breads & butter  
Roasted New Potatoes with garlic and rosemary Honey roasted gammon  
Roasted Beef with a mustard and fresh herb crust  
Mediterranean vegetable medley  
Chunky Coleslaw  
Mixed sweet & vine tomatoes, roasted pepper & red onion salad  
Mixed green leaf salad & parmesan cheese shavings

### **To Finish**

Summer fruits Pavlova with red berry coulis  
Dark chocolate mousse with Summer fruit compote and coconut tuiles

