

COCKTAIL MENU





Mini Fine Dining offered on Teardrop Plates and Mini Cocktail Cups –

Pan Fried Fillet served on Red Onion Mash
with a Cognac and Portobello Mushroom Cream

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Moroccan Chicken on Lentil and Chickpea fragrant Basmati Rice

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Butternut Ravioli
napped with a Napolitana Sauce topped with Parmesan Shavings (V)

Dessert

Terrines filled with Dark Chocolate Mousse topped with White Chocolate
Shavings

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Petit Fours and Macarons

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Mini Strawberry and Kiwi Fruit Tartlets

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Brie and Fig Spring Rolls served with a Berry Coulis



Ice Berg Rose Cocktail Finger Fork Menu - Option 1

Cold

Mini Classic Avocado Ritz served with Sauce Marie Rose garnished
with a Poached Prawn

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Beef Carpaccio set on Toasted Panini with Fresh Basil and Grated
Parmesan drizzled
with an Olive Oil and Balsamic Dressing

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Caprese Pesto Crepe Roulades (V)

Hot

Confit Duck and Crispy Vegetable Spring Roll
with a Vietnamese Chilli Dip

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Salt and Pepper Calamari and Chips
with a Cajun Mayonnaise served in Bamboo Cones

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Mini Rump and Rosemary Burgers
with Wild Rocket, Sautéed Onions and Tzatziki



Ice Berg Rose Cocktail Finger Fork Menu - Option 2

Cold

Sushi Bar

A Selection of Sushi and Sashimi made in front of the Guests
served with Ginger, Wasabi and Soy

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Mini Chicken Caesar Salads with Paprika Croutons

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A Selection of Canapés to include:

Poached Prawn, Saffron Crème Fraiche and Caviar

Smoked Salmon Mousse Barquettes

Mozzarella and Pesto Crepe Bites with Cherry Tomatoes (V)

Hot

Panko Prawn Spikes with a Zesty Plum and Coriander Sauce

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Mini VIP Fish and Chips served in Bamboo Cones with a Lime
Mayonnaise

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Dutch Veal Croquettes served with Mustard