



## Fish Eagle Platter Styled Menu Options

### Starter Platters - Select 3

#### Platter 1

A Selection of Sushi and Sashimi served with traditional accompaniments

#### Platter 2

Parma Ham and Melon drizzled with a Balsamic Glaze

#### Platter 3

A Moroccan Chicken and Cous Cous salad topped with a Natural Yoghurt and Wild Honey Dressing garnished with Roasted Brinjal and Cashew Nuts

#### Platter 4

Smoked Salmon, Tikka Prawn Skewers and Mediterranean Calamari Salad

#### Platter 5

Beef Carpaccio served with Herb Bruschetta drizzled with Olive Oil and Balsamic Vinegar topped with Parmesan Cheese Shavings

#### Platter 6

Whole Poached Chilean Salmon on Stir Fried Vegetables served with a Lime Aioli



### **On the Tables**

**Avocado Mimosa (V)**

**Roasted Butternut, Feta, Beetroot and Wild Rocket Salad topped with herbed Croutons and Roasted Pumpkin Seeds drizzled with a Balsamic Reduction (V)**

**Fresh Green Asparagus with Vinaigrette (V)**

**Bread Basket with Olive Oil, Balsamic Vinegar and Farm Butter**

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**Main Platters placed on the tables – Select 2 or 3**

**Platter 1**

Marinated Grilled Fillet Medallions  
set on a French Bean and Potato Dauphine served with a Green  
Peppercorn Sauce  
and topped with Deep-fried Julienne of Leek and Celery

**Platter 2**

Braised Fillet Medallions set on a Potato Rosti  
served with Roasted Red Onion and Chili Jus topped with a Herb Aioli  
and Deep-fried Celery

**Platter 3**

A Grilled Beef Fillet Medallion  
infused with Paprika and Tarragon bedded on Sauté Black Mushrooms  
and Drizzled with a Muscadel Sauce topped with Beetroot Chips

**Platter 4**

A Deep-fried Sesame Dusted Chicken Breast  
stuffed with Brie and Herbs served on Sultana Cous Cous with a Wild  
Berry Sauce

**Platter 5**

Deep-fried Chicken Supreme  
stuffed with Olives, Sun-dried Tomato and Gruyere topped with a  
Tarragon Cream  
served on a Bed of Jasmine Rice

To be continued ....



**Platter 6**

Cajun Spiced Chicken Breasts  
set on Steamed Wild Rice served with a Light Mango Wasabi Sauce

**Platter 7**

Plump Chicken Breast  
stuffed with Asian Greens marinated in Honey, Soy and Sesame Oil served  
with Chinese Noodles and Chives topped with a Chilli Spiced Mango  
Sauce

**Platter 8**

Sesame Dusted Chicken Breasts  
stuffed with Spinach, Feta and Peppadews set on Steamed Rice served  
with a Tarragon Cream

**Platter 9**

Loin and Rack of Lamb  
marinated in Fresh Herbs and Olive Oil served on Cashew Cous Cous  
topped with an Apricot and Port Jus

**Platter 10**

Loin and Rack of Lamb  
Marinated in Fresh Herbs, Fig Preserves and Olive Oil  
on a Homemade Spring Onion and Potato Rosti served with an Apricot  
and Port Jus

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**Platter 11**

Sealed Venison Medallions  
served on Braised Marog with a Juniper Jus accompanied by Maize  
Meal and Corn Fritters

**Platter 12**

Oven Baked Line Fish  
encrusted with Lemon Zest and Parmesan Breadcrumbs served on  
Roasted Pumpkin and Spinach Risotto topped with a Vermouth and  
Leek Cream

**Platter 13**

Roasted Sesame and Coriander Seed encrusted Salmon  
on Sautéed Baby Spinach drizzled with a Fig and Jalapeno Glaze  
served with  
a Timbale of Basmati Rice infused with Fresh Herbs

**Platter 14**

Oven Baked Norwegian Salmon  
set on Baby Leek and Potato Dauphine served with a Lime and Caper  
Cream Seasonal Vegetables

**On the Tables**

Platter of Seasonal Vegetables

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## **Buffet Dessert**

### **Waffle Bar**

Red Velvet and Plain Waffles

Served with Maple Syrup, Whipped Cream and Ice Cream

**Or**

Crepe Suzettes with Vanilla Ice Cream

Lavender and Honey infused Crème Brulee

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Seasonal Fruit Coupe Display

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Mozart Torte

Brie with Savoury Biscuits

Served with Ginger and Fig Preserve

Filter Coffee and Tea Selection