

COCKTAIL

sample menu

COLD CANAPÉS

passed around by waiters

Oriental-style Barbary duck tartare served on a crisp sesame wafer with nigella seeds and Jerusalem artichoke julienne
Rabbit terrine with horseradish mousse and baby carrot
Foie gras on toasted brioche with cherry gelée and black salt
Smoked goose breast with spiced pear and cranberries *GF/LF*
Smoked salmon with mascarpone, cornflower petals, and pickled ginger *GF*
Wild salmon marinated in yuzu, lightly seared in sesame, served on a squid-ink blini with ponzu gelée and caviar
Herb-infused sunflower seed cream in beetroot glaze on a wholegrain base *vege/GF/LF*
Goat cheese with pomegranate on a spinach sponge *vege*
Vegan beetroot and tofu cake *vegan/GF/LF*
Chickpea terrine with red pepper gelée and fresh lemon basil *vegan/GF/LF*
Sesame hummus with salted caramel and mint tuile *vegan/LF*

HOT FINGER FOOD

passed around by waiters

Mangalica pork with chocolate sauce, port wine reduction, and Cipolle Borettane onions *GF*
Mini souvlaki of pork tenderloin marinated in cumin *GF/LF*
Veal meatballs served in grilled portobello mushroom on a skewer *LF*
Chicken yakitori marinated in sake with toasted white sesame *GF/LF*
Cod fillet wrapped in Parma ham with caramelized fig *GF/LF*
Salmon glazed in teriyaki with caperberries *GF/LF*
Lime-marinated prawn coated in panko *LF*
Grilled eggplant roulade with spinach, wrapped in kataifi pastry *vegetarian*
Halloumi cheese with caramelized carrot and brown sugar–confit pineapple *vege/GF*
Spring rolls with spicy vegetable filling, rice, and coriander *vegan/GF/LF*
Roasted sweet potato with rosemary and red onion *vegan/GF/LF*
Sichuan-marinated tofu with zucchini pappardelle *vegan/GF/LF*

DESSERTS

Chocolate sablé with lemon cream and meringue
Crème brûlée with caramelized Muscovado sugar *GF*
Raspberry profiterole with vanilla mousse
Chocolate cremeux with rum in velvet-finish chocolate
Red velvet with velvet chocolate glaze
Bailey's mousse on a crunchy biscuit base