



## FINGER FOOD MENU

### **Finger Food Menus**

Taste from the West

49 euro

Minimum 50 people

#### **The Garden**

Wild Mushroom and Truffle Risotto

Asparagus Beignet

Stuffed Cherry Tomato with goat Cheese and Pesto Dressing

#### **The Land**

Roast Rack of Lamb scented with Rosemary

Brochette of Chicken, Grain Mustard Sauce

Parma Ham and Melon Brochette

#### **The Sea**

Marinated Crab Claws, Garlic Jus.

Pan-fried Scallop rolled in Parma ham.

Vol Au Vent of Seafood, Saffron Sauce.

#### **Pastries**

Fruit Crumble

Sable Breton with Lemon Mousse and Strawberry

Mini Choux Pastries

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### **Taste from the South**

45 euro

50 persons minimum

#### **The Land**

Chicken Brochette marinated with Green Salsa

Beef kebab

Caramelised fillet of pork with pineapple

#### **The Sea**

Accra of Salted Cod and Black Olive

Salmon Brochette – poached in Coconut Milk and Lime

Monkfish with Cajun spiced

#### **The Garden**

Aubergine Fritters in Chick Pea Batter

Spanakopita ( filo pastry stuffed with spinach-pine nuts and feta)

Dolmades (Stuffed Vine Leaves with rice)

#### **Pastries**

Mango Crumble

Passion Fruit Charlotte

Crispy Lime and Bananas in filo pastry.

Baklava (brick leave layered with nuts anf honey)



## FINGER FOOD MENU

### **Taste from the East**

42 euro

50 persons minimum

#### **The Sea**

Seafood Brochette, Sesame Seed and Soy Sauce

Shrimp Dumpling

King Prawn in wonton with fresh coriander, Oriental Sauce

#### **The Land**

Chicken Brochette marinated with Thai Green Curry Paste

Rib of Pork, Caramel Sechuan

Crispy Duck with Soy Sauce

Teriyaki Beef

#### **The Garden**

Wasantha "Spring Roll"

Stir fried of vegetable with satay sauce

Paratha with Kumura and Potato Filling

#### **Pastries**

Rice Pudding scented with Litchi

Beignet Pineapple

Almond Barfi

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### **Taste from the north**

53 euro

Minimum 40 person

#### **The Garden**

Lefse (flat bread stuffed with potato)

Beetroot mousseline and sour cream.

#### **The Sea**

Blinis and white smoked salmon, sour cream and dill.

Blinis and caviar ( +50 euro for 30g).

Escabeche of sea trout.

Smoked eel timbale.

Koulibiak (salmon-rice-eggs rolled in pastry).

#### **The Land**

marinated venison.

Braised minced pork and cabbage leaf.

Confit rabbit

#### **Pastry**

Chocolate dumpling

Varenyky (ravioli, deep fried or boiled)

Kumkale (crepes fine stuffed with cream and jam)