



The world class caterer with the local address

CATERING AND SPECIAL EVENTS



Hazelnut panna cotta

## Seated Four Course Dinner

### Hors d'oeuvre

Foie gras pâté  
on a brioche crostini with spiced apple

Scallop BLT  
seared scallop stuffed with cherry tomato, crisp pancetta, radish sprouts  
and chipotle mayonnaise



Tasting of salmon

### Dinner

Hazelnut panna cotta  
served with warm forest mushrooms

Tasting of salmon  
Vodka cured gravlax with pineapple, watermelon and Asian pear salsa  
Baked salmon with juniper and tarragon mayonnaise  
Double smoked salmon in endive with green apple salad

Roast rack of lamb with star anise jus  
served with grilled asparagus and herb risotto cake topped with chèvre

### Dessert

Pavlova topped with lemon cream and fresh seasonal berries



Pavlova