

WELCOME STATION

Selection of canapés

SALAD STATION

Tabbouleh
Caesar salad
Vegetarian Nicoise salad
Bean salad
Coleslaw salad
Potato salad
Spicy som tam salad
Grilled and marinated Mediterranean vegetables
Mixed leaves with pomegranate and radish
Selection of dressings and condiments





FISH & SEAFOOD

Lobster terrine with whisky and crème fraîche
Seafood & octopus carpaccio with marinated oranges and balsamic vinegar cream
Mediterranean seafood salad
Cured whitefish and whitefish caviar
Fennel and coriander seed marinated salmon with freshly marinated cucumber
Grilled prawns with chili and garlic marinade
Red caviar, shallot onion, sour cream, chives, grilled ciabatta
Selection of crabs, crayfish and langoustines
Oyster bar



MEAT & CHARCUTERIE

Charcuterie selection - spicy salami, bresaola, prosciutto crudo, Mortadella, salami Milanese, mini fuet, smoked elk fillet, chorizo, melon & strawberries Carpaccio, capers, Gran Moravia cheese, rocket salad, marinated chanterelles, balsamic vinegar cream, olive oil, lemon

Roast beef, horseradish aioli, onion chutney, sun dried tomatoes Smocked duck breast, kumquat & thyme sauce, Dijon mustard vinaigrette Goose foie gras and porcini terrine, apple cider marmalade, marinated pears Rabbit pâté and cherry sauce

CARVING STATION

Whole roasted suckling pig and apple sauce Roasted boneless rib roast with Jack Daniel's sauce





HOT SECTION

Lamb roulade with herb filling and rosemary sauce
Confit duck legs in apple wine sauce
Slightly smoked African catfish with lemon sauce
Raviolis with mushroom and sage
Gratinated potatoes with rosemary and garlic
Yorkshire pudding
Roasted root vegetables with Beluga lentils
Mediterranean vegetable and chickpea ragout
Steamed green beans with garlic and sesame
Gnocchi with herb dressing

SWEET HEAVEN

Selection of desserts and cakes from The Able Butcher pastry chefs Nordic cheese selection with cloudberry jam and bread crisps

