



SAMPLE ENGAGEMENT COCKTAIL PARTY MENU

SAVOURIES

Rowlands chicken sandwich

Spicy carrot fritters topped with char-grilled scallops topped with cumin yoghurt

Handmade short crust tartlets with a fine dices of roma tomato, fresh basil, chevre, olive oil and cracked black pepper **v**

Crispy leek risotto cakes with mascarpone, fresh parmesan and thyme **v**

Grilled prosciutto wrapped asparagus spears with Taleggio cream

Coconut crusted chicken goujons with mango mayonnaise

French onion soufflé tartlets, slow roasted cherry tomatoes, goat's curd and purple basil **v**

Peking duck pancakes with batons of cucumber and spring onion, pickled vegetables and spicy plum sauce wrapped in a warm Chinese pancake

SOMETHING MORE SUBSTANTIAL

Whiting burgers with lightly battered fillets in soft white buns, fresh green lettuce, ripe tomato and our tangy tartare sauce, served in banana palm baskets

Asian roast duck salad with slices of crispy skin duck, lettuce, coriander and crispy glass noodles tossed in a spicy hoi-sin sauce served in baby china bowls with silver forks

THE SUGAR HIT

Little gelato cups with a single scoop of chocolate, vanilla & strawberry gelato followed by a tray of toppings choices including:

Jugs of warm chocolate sauce, warm caramel sauce & thickened cream

Bowls of peppermint crisp, honeycomb crunch, crushed nuts, M&M minis

Petite lemon curd tartlet topped with bright fresh berries

Chocolate macadamia brownie fingers with a dollop of raspberry and thickened cream