

CONTINENTAL  
*Menu*



## CANAPES

- Smoked salmon and cream cheese roulade
- Prawn fritters
- Chicken skewers in lime and Sriracha dressing
- Chicken Yakitori
- Smoked salmon blinis
- Mini Prawn cocktail
- Grilled Haloumi crostini
- Mini Bruschetta
- Vegetable crolines
- Mango Salsa Crostini
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- Mozzarella and cherry tomatoes with pesto and balsamic dressing

## SALADS

- Roasted beetroot, carrots and orange salad
- Avocado, Plum Tomato and Mozarella salad with Balsamic reduction and basil
- Water melon, cucumber, mint and feta salad
- Greek Salad
- Mediterranean cous cous salad
- Mexican salad
- Taboulleh salad
- Watercress, baby spinach, carrots and apple salad
- Sunflower seeds and potato salad
- Sweet corn and pepper salad
- Cantaloupe carpaccio

## VEGETARIAN OPTIONS

- Aubergine and asparagus napoleons
- Butternut squash, goats cheese and onion tart
- Courgette, ricotta and pepper tart
- Asparagus, almonds and mascarpone tart
- Buratta with savoury granola
- Butternut Squash, aubergine and pomegranate Moussaka
- Ricotta cheese, spinach and mushroom lasagne
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- Fresh pesto penne



## FISH

- Pan fried sea bass on a bed of sweet potato and mustard mash
- Herb crusted salmon in lemon butter reduction
- Roast salmon with pesto sauce & beetroot slaw
- Baked piri-piri tilapia with potatoes
- Grilled cod with salsa verde

## CHICKEN

- Chicken Parmesan
- Supreme of chicken with asparagus spears
- Chicken breast with red wine reduction
- Chicken Fricasse
- Rosemary and lemon roast chicken
- Chicken Risotto

## LAMB

- Classic Lamb Lasagne
- Lamb cutlets with Jus Roti
- Herb crusted lamb rack
- Meatballs in tomato sauce
- Lamb Shank with red wine and tomato gravy
- Hungarian Goulash