

Starters Menu

For custom dishes, or dishes that aren't shown on any of our sample menus, please feel free to get in touch to discuss your requirements.

Starters

Smoked Salmon, Egg Mayonnaise, Peppery Rocket, Brown Bread and Lemon.

Tomato with Mozzarella, Avocado and Fresh Basil with Balsamic Dressing (v).

Traditional Farmhouse Pate with Granary Bread with Tomato and Caramelised Onion Relish.

Prawn, Apple and Celery Cocktail.

Fan of Galia Melon with Raspberry Coulis (v).

Selection of Canapés.

Hors d'oeuvre Platter with Smoked Salmon, Prawns, Mackerel, Egg and Salad Garnish.

Salmon Mousse with Walnut Bread.

Smoked Salmon with Capers and Horseradish Cream.

Coque St Jacques (Scallops) with Asparagus Sauce and Asparagus Spears.

Crispy Pancetta, Avocado, Quails Egg and Roasted Pine Nut Salad.

Breaded Japanese Prawn with Sweet Chilli Dip.

Prawn, Mango and Crispy Pancetta Salad, Watercress, Spinach and Rocket.

Warm Goats Cheese and Roasted Red Pepper served on a bed of Mixed Leaves with Walnuts.

Roasted Mediterranean Vegetable Tartlet with Goats Cheese.

Very Thinly Sliced Fillet of Rare Beef (Carpaccio), Watercress, Artichoke & Shavings of Parmesan Cheese.

Local Selsey Crab Mousse with Mixed Leaf Salad.

Chicken Caesar Salad with Romain Lettuce, Croutons and Parmesan Cheese.

Smoked Duck with Figs, Rocket Salad, Walnuts and Truffle Oil Dressing.