



areyoubeingserved

Mad About Food

Platter to the table menu

Shared Mains

Tea and spiced smoked salmon with marinated cucumbers and Japanese pickled seaweed (cold)

Seared scallops with crispy prosciutto, cauliflower puree and cress salad(hot)

Seared tuna with smoky eggplant and chilli cherry tomato salad(hot)

Spiced scallops in their shell with fried shallots/garlic served with coconut dressing(hot)

Grilled tuna with green olive relish(hot)

Pea, ricotta and smoked trout tart with cress salad(hot)

Crispy skin duck breast with spiced quince and winter salad(cold)

Red curry of duck and pineapple(hot)

Lemon chicken with braised baby fennel, grapefruit, oranges and green olives(cold)

Roast lamb rump served with caramalized onion, oven baked tomatoes and juz(hot)

French lamb cutlets with roasted eggplant strips, oregano and chilli(hot)

Grilled eye fillet with green olive and pinenut tepanade served with mash and juz(hot)

Seared beef fillet with lemongrass, ginger and pickled green papaya(cold)

Shared Sides

Roasted cinnamon pumpkin with pinenuts, chilli and yoghurt dressing(hot)

Salad of roasted peppers, anchovies and basil(cold)

Fennel,prosciutto, parsley and parmesan salad(cold)

Salad of radicchio, rocket, blood oranges, raisons and pinenuts(cold)

Lentil salad with red peppers, Spanish onion, fetta and mint(cold)

Rosemary smashed baby potatoes(hot)

Zucchini, fetta, lemon and mint salad(cold)

Catering costs

- **Please contact us for prices**

***Any special dietary requirements will be catered for
separately with prior notice***