## COCKTAIL



## COCKTAIL Menu option 1

Served outside your conference venue, in one of our banquet rooms or on our outdoor deck these cocktail menus will enchant your guests and serve to get the conversation flowing

Cocktail menus served after 18:00 are increased in price and quantity by $30 \%$ to ensure guest satisfaction.

## COLD

Toasted pita crisps with assorted dips of tzatziki, tapenade, pesto and peppadew Egg, avocado, blue cheese, crumbles of tomato, bacon bits, creamy Creole dressing Rocket, radish, cashew nuts and balsamic dressing

Cream cheese, cucumber and spring onion crepe roulade
Ham, chicken and grilled pepper rolls


DESSERTS

Mini apple blueberry tart
Individual chocolate and lime cheesecak
Chocolate brownie with red cherries and cream

## COCKTAIL Menu option2

Served outside your conference venue, in one of our banquet rooms or on our outdoor deck, these cocktail menus will enchant your guests and serve to get the conversation flowing.

Cocktail menus served after 18:00 are increased in price and quantity by $30 \%$ to ensure guest satisfaction.

## COLD

Filled Mexican wrap medallions with spicy chicken salsa, avocado and cheese Moroccan lamb strips and eggplant in a phyllo cup topped with minted mayonnaise Prawn and apple wrap in Chinese rice paper with sweet Thai chilli dressing

Plum tomato halves stuffed with blue cheese and beetroot tartar
Wedges of fire-roasted Mediterranean vegetables drizzled in a balsamic and olive oil

## HOT

Smoked chicken breast and vegetables in a sweet soya sauce, wrapped in Chinese-style pancakes
Phyllo pastry parcel with salmon, ricotta and spinach
Asparagus and feta cheese tartlet
Braised rosemary lamb knuckles in red wine reduction served with potato dumplings Cocktail sausage twirls

## BOWL / PLATED INDIVIDUAL

BOWL / PLATED INDIVIDUAL (Select 3)
Butternut and spinach salad
Apple and celery salad
Baby corn and peppers salad
Pickled cucumber and nectarine salad
Creamy noodles salad
Chicken papaya salad
Winter greens with walnut and apple
Roasted beet and squash salad
Orange and pomegranate with baby spinach

## DESSERTS

Triple chocolate mousse
Mini carrot cake
Red velvet square
Sticky toffee pudding and custard

## BOWL MAINS (Select 4)

Asian-style beef ramen and mash with ponzu Firecracker chicken noodle salad

Coca-Cola braised Asian style short rib with harissa on cubed polenta

Cajun smoked chicken with honey ginger soy on egg noodles

Butterfish chilli mango foo yung
Beef and broccoli on rosemary basmati
Harissa chicken with bulgur
Moroccan prawn rice bowl


