



## Salad Suggestions.

### Meat Salads.

Coronation chicken salad served with a rice salad

Waldorf chicken salad with celery and walnuts.

Classic Caesar salad served with grilled chicken and a cos and herb salad.

Poached chicken with hazelnuts, watercress and pea salad.

Roast duck with babycorn, toasted walnuts, radicchio and a soy dressing.

Charcuterie platter consisting of continental sliced meats and a variety of accompaniments

Shredded slow roast shoulder of lamb served with mint and pomegranate.

Herb crusted lamb loin with garlic, tomato and watercress salad.

Thai style marinated beef served with a chilli and coriander salad.

Rare roast beef and beetroot with watercress and a horseradish dressing

Locally sourced gammon served with mustard and pickles

Parma ham salad with buffalo mozzarella, sun blush tomatoes and rocket.

Chorizo and black pudding salad with quails eggs, green beans and peas.



### **Fish Salads.**

Poached whole salmon served with cucumber and sauce verte

Salmon gravadlax served with fennel, soda bread and dill mayonnaise

Hot roast salmon with toasted pine nuts and a pesto dressing.

Classic tuna nicoise with french beans, new potatoes and egg.

Four bean salad with griddled tuna steak.

Smoked salmon with marinated fennel and dill.

Smoked trout, horseradish and new potato salad.

Classic prawn cocktail with iceberg lettuce and marie rose sauce.

Roasted prawn and watermelon salad with green chilli and roasted Peanuts.

Lime and crab salad with cucumber and mint.

Seasonal seafood platter served with taramosalata and aioli



## **Vegetarian Salads.**

Greek salad with feta cheese, olives, tomatoes and oregano.

Tricolore salad with avocado, tomato and buffalo mozzarella.

Tagliatelle with asparagus, pesto and pecorino cheese.

Camargue red rice salad with rocket and feta cheese.

Creamy potato salad with celery and chives.

New potato salad with asparagus, olives and cherry tomatoes.

Crunchy Thai noodle salad.

Couscous with grilled seasonal vegetables and herbs.

Moroccan spiced jewelled couscous with apricots and herbs.

Chickpea salad with chilli, herbs and feta cheese.

Roasted Mediterranean vegetable and goats cheese salad.

Griddled vegetable salad with peppers, courgettes, aubergines and baby leeks.

Roasted fennel, pea, broad bean, chicory and ricotta salad with mint and pea shoots.

Baby leaf salad with green beans, pomegranate seeds and toasted almonds.