

Mediterranean Menu

Baked Bakeries

Multi-grain Roll (N), Tomato focaccia Roll (D), Hard roll (D), Walnut & Honey Roll (N),
Traditional French Baguette (D), Pesto Baguette (N), Multi-grain Loaf (N)
Champagne Bread (D), Sunflower Loaf (N), Whole meal Loaf (N), Sourdough rye Loaf (D),
Spelt wholegrain bread (N,H), Mini Rye Baguette (D), Grissini Stick (N)

Make your own Bruschetta

Assorting marinated toppings

Cheese Selection

Organic, Aged and Fresh
Variation of Mediterranean Cheeses

Pate De Fruit

Fig jam, Black cherry Jam, Dried apricot,
Raisins(H), Dried cranberry(H), Dried apricot(H)
Walnut(N), Almond(N), Macadamia nuts(N)
Sunflower seed(N), Hazelnuts(N), Pistachio nuts(N)

Mediterranean Salads/ Antipaste/ Tapas

Fennel and radicchio salad with roquefort cheese
Scallop Chiviche
Baby Rock Oysters, Bloody Mary Shot
Yellow capsicum Gazpachio
Italian panzanella
Octopus and potato salad
'Puntarelle', italian chicory salad
Market tomatoes, burrata cheese, balsamic & basil
Severn & wyre smoked mackerel nicoise, confit heirloom tomatoes
Roast peach, raddish, caramelized walnut and almond oil dressing
Salted fried aubergine with anchovies and mozzarella cheese
Grilled artichoke with anchovies and black olive tapenade
Fruti de mare with grape fruit dressing
Greek Salad
Organic Quinoa and Kale
Andalous Couscous Salad (V)
Watermelon & Feta Salad with Lemon Dressing (D)
Soft Poached Chicken and Mango with mix leaves salad (S)
Hummus, Moutabel, Tabouleh, Vine leaves

Soups

Soup: Minestrone soup,
Authantic marseilles Boulliabaise

Hot Holding

Labanese yakni Okra Stew
Polenta with Mushrooms
Lamb Tajin with cous cous
chicken cou au vin
Saddle of lamb with red currant jus (G)

Seafood thurmiodor
Halal Beef Chorizo
Ricotta and spinash Calinonni
Beef Cheek bourguignon
Saffron Pilaf rice (V)
Caponata siciliana
Roasted Desire potato (V,D)
Greek Mousakka

Live Station

Street fritto misto

Calamari and vegetable Frito misto

Greek Gyros Station

Gyros (meat) chicken wrapped in thicker bread with fries and
Tzatziki sauce

Fresh Pasta Station

Pasta frutti di mare, Pomodoro sauce, quattro formaggi

The Carvery

Roasted stuffed Lamb Carcasses, Steam Ship
York shree pudding, Rosemary jus, Mint jelly, Brussel sprout

Andalucia Paella Valencia

paella with Bomba rice mussels, calamari and peas

Spanish empanar

Beef Empanadas

Desserts

Opera Cake (D,N)
Dark Chocolate Mousse Cake With Macadamia Nuts And Honey (D,N)
Pear Frangipane Tart (D,N)
Red Berries Charlotte (D)
Strawberry Oh Ohs (D)
Pineapple Bavaroise With Carrot Biscuit (D,N)
Millefeuille (D,N)
Assorted Truffles (D)
Catalan Crema
Sour Cherries Cheesecake (D)
Raspberry trifle (D,N)
Mango Curd With Vanilla Cream And Citrus Jelly (D)
Peach Melba With Chantilly Cream (D,N)
Peach Flan tart (D,N)
Turkies delight
Seasonal cut fruit