



TALKING TURKEY
with chef Santosh

Canape Menu

Vegetarian

Honey pumpkin and ginger jam bruschetta
Fresh turmeric and lemongrass tofu skewers
Jacket potato with avocado salsa

Meat

Rosemary lamb back strap with sherry figs
Moroccan lamb kebab
Tandoori chicken tikka with mango chutney
Chicken satay with peanut sauce
Crispy pork belly with homemade applesauce
Pepper beef with Yorkshire pudding
Beef yakitori with pickled ginger

Seafood

Dukkha spiced Atlantic salmon
Lemon thyme calamari and chorizo
Garlic and kaffir lime prawns
Indonesian fish cakes with peanut sambal
Chermoula fish tacos with bbq sweetcorn

Substantial

Lemongrass chicken and water chestnut curry
Moroccan lamb and chickpea tagine
Massaman pork and crunchy vegetables
Chili con carne cups with lime sour cream
Wagyu beef sliders

Desserts

Passionfruit and coconut slice
Dark chocolate torte
Almond and orange cake
Chocolate and hazelnut brownie
Selection of cup cakes