



TALKING TURKEY  
*with chef Sautrot*

## Sharing Platters

### Canape to share

Honey pumpkin and ginger jam bruschetta  
Lemon pepper calamari and chorizo  
Chili crab tacos with bbq sweetcorn  
Smoked salmon and pear crostini  
Fresh turmeric and lemongrass chicken  
Chimichurri lamb  
Hoisin pork bites

### Meat/Poultry/Seafood to share

English mustard Scotch fillet drizzled with Red wine Jus  
Greek marinated leg of lamb with honey mint aioli  
Crispy Pork Belly with caramel lychee  
Butter chicken in a mildly spiced creamy tomato- cashew nut sauce.  
Satay style pork curry with crunchy vegetable  
Fennel and lemon roasted market fish parcel  
South Indian style mixed seafood and coconut curry

### Selections of sides

Buttered chat potato  
Penne rigate and beans salad  
Coconut infused jasmine rice  
Roasted pumpkin salad  
Soba noodles and pickled ginger salad  
Medley of vegetables  
Chef's salad with vinaigrette dressing  
Bread and butter

### Desserts (optional)

Kit Kat cheesecake  
Raspberry and almond upside down  
Sticky date pudding  
Turkish delight baklava  
Espresso and macadamia tiramisu