

COOKES

Canapés

Please Choose 4

Scallops Ceviche

With Coriander Ginger, Sherry & Tamari soy dressing

Crab Cakes

With Sweet Chili Jam

Brandade of Cod

With Botarga Crostini

Crostini with Crepe Duxelle

& Toasted Parmesan Cheese

Mini Bruschetta

With Vine Ripe Tomato & Buffalo Mozzarella

Manchego Cheese

With Quince

Vine Ripe Cherry Tomatoes

Filled with Feta & Black Olives

Beef Carpaccio

With Rocket, Dijon Mustard & Shaved Parmesan Cheese

Devils on Horseback (Pancetta wrapped Prunes)

Fava Bean & Parmesan Ham Crostini

Buckwheat Blinis

Caviar & Crème Fresh

Tender Punjabi Chicken Kebabs

With Mint Sauce

Starter Selection

Selection of Cookes Breads & Dips

Lobster Cocktail

With Shaved Fennel & Artichokes, Pink Grapefruit, Baby Lettuce Sprouts & Truffle Dressing

Or

Italian Antipasta Platters

Grilled Asparagus, Aubergines, Courgettes, Roasted Red Peppers, Artichokes, Vine Cherry Tomatoes & Buffalo Mozzarella, San Danielle Italian Cured Ham, Mission Figs & Fried Calamari in a Spicy Tomato Sauce & Grilled Sardines

(Served platter style to the tables and vegetarian and meat/ fish divided on separate platters)

Risotto

Porcini Mushroom, Asparagus & aged Parmesan Cheese

Individual Seafood Plate

Crab, Lobster & Prawns with Baby Leaf Salad, Mango Salsa & Hazelnut Vinaigrette

Cookes Classic Caesar Salad

Romaine Lettuce, Caesar Style Dressing, Croutons & Parmesan Cheese

Vitello Tonato

Poached Thinly Sliced Loin of Veal, Served Cold in a Tuna Fish Sauce with Baby Capers & New Seasoned Potatoes

Cookes Hot Smokies

Naturally Smoked Haddock, Scallops & Prawns, in a Creamy Leak Sauce Au Gratin with Aged Swiss Gruyere Cheese

Carpaccio of Beef

Marinated Fillet of Beef Thinly Sliced & Served with Baby Rocket, Shaved Parmesan Cheese, Truffle Mayonnaise & Toasted Ciabatta

Main Course Selection

Wild Irish Sea Bass or Halibut

With Lemongrass, Ginger, Coriander & Lime, Wrapped in a Banana Leaf, Chargrilled Served with Lime Coriander Dressing Mango Salsa & Jasmine Rice

Roast Rack of Lamb

Vine Tomato, Zucchini Herb Tartlet, Fondant Potato & Amontillado Sherry Sauce

Or

Served with Mediterranean Vegetables, Flavoured with Rosemary, Garlic & Light Amontillado Sauce

Grilled Fillet of Beef

With Aged Balsamic Favi & Fresh Horseradish Cream

Tortelloni

Ricotta & Spinach Filled Tortelloni in a Porcini Mushroom & Walnut Cream,
With Parmesan Cheese

Selection of Seasonal Vegetables & Potatoes

Rocket & Parmesan Salad

Grilled Asparagus

Fine Beans

Baby Leeks, Baby Fennel, Cherry Tomato

Roast Herb Potatoes

Dauphinoise Potatoes

Dessert

Dark & White Chocolate Marquise

With Mix Autumn Berries & Bourbon Vanilla Cream

Mixed Berries

Au Gratin with Lemon & Lime Tart

Tropical Tira Misu

With Tahitian Vanilla Flavoured Mascarpone with Passion Fruit & Pomello

Compote of Rhubarb

With Vanilla Anglaise & Toasted Macadamia Nut Crust

Honey Chocolate Cake

With Toasted Marzipan, Dark Belgian Chocolate & Fresh Raspberries

Cardamom Flavoured Panna Cotta

Citrus Fruits & Honey Comb

Or

Selection of Mini Desserts on Platter to Share;

Rum Baba

Mini Lemon Tarts

Little Tira Misu

Little Meringue Kisses

Fresh Fruit Skewers

Wedding Cake

Croque en Bouche

Selection of Farmhouse Cheeses

Served with Ships Biscuits & Condiments

Scented Macaroons

Petit Fours

Ceylon High Mountain Tea & Jamaica Blue Mountain Coffee

