BUFFET LUNCH
Pesto Marinated Chicken with Sun Blushed Tomatoes Salmon Gravadlax with Cucumber and Yoghurt Marinated Artichoke, Brie and Shallot Tarte Mixed Leaf Salad Plum and Beef Tomato Salad with Tarragon

Sliced Cucumber
Herb Pasta Salad
*****

Fresh Fruit Salad
Cream and Coulis
$* * * * * ~$

Coffee and Mints

Rare Cooked Striploin of Beef, Horseradish Cream Poached Salmon with Dill and Lemon Mayonaise Marinated Tomato, Olive and Feta Salad Mixed Leaf Salad Tomato and Sliced Cucumber

Cous Cous Salad

Praline Opera Gateau
Cream and Coulis
*****

## SERVED LUNCH

Warm Butternut and Sage Tart with Sunblushed Tomatoes and Baby leaves
****

Pan-fried Black Bream with Asparagus, Crushed Potatoes and Turned Carrots, Red Wine Syrup
*****

Fresh Summer Fruit Tuille with Clotted Cream

Smoked Duck Breast, Celeriac Remoulade and Chive Oil
*****

Pan Fried Salmon and Scallops with Baby Leeks, Turned Potatoes and Carrots, Saffron Cream
*****

Lemon Tarte with Fresh Berries and Clotted Cream

Coffee and Mints

