

Dinner Menu

Cocktail Hour

FRESH FIGS DRAPED WITH PROSCIUTTO DI PARMA
GRILLED CORIANDER GIANT PRAWNS WITH A CHILI-LIME SAUCE

First Course

SALAD OF BABY SPINACH AND MESCLUN LEAVES, SMOKED CHICKEN,
GOAT CHEESE, CITRUS & HAZELNUT DRESSING

Entrée

CHEVRE CHEESE STUFFED FREE RANGE CHICKEN
SERVED WITH AN HERB JUS, LEMON HERB RISOTTO AND ASPARAGUS

Dessert

CHAMPAGNE AND CASSIS PARFAIT

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