

Starters

Caroline Morgan

CATERING

Mini Sweet Chilli & Tomato Tart Tatin with Basil
Tian of Fresh Crab & Avocado with Coriander -Infused Oil
Goats Cheese stuffed Figs wrapped in Pancetta on a Walnut & Rocket salad
Smoked Salmon Dill & Ricotta Fritters with Lime Seared Scallops
Butternut Squash Gnocci Rounds with Taleggio & Watercress
Smoked Duck Mousse with a Sauterne Jelly on Toasted Brioche
Quenelles of Dover Sole with a Sparkling Beurre Blanc
Langoustine Avocado & Quail Egg Cocktail with Basil Mayonnaise
Warm Salmon & Monkfish Terrine with Asparagus
Tomato Mousse with a Balsamic & Raspberry Dressing
Seared Scallops wrapped in Pancetta with a Mango & Chilli Salsa
Warm Crab Custards
Twice Baked Smoked Salmon Souffle
Glazed Goats Cheese & Beetroot with Pea Shoots Salad
Buckwheat Blinis with Soured Cream & Pickled Mushrooms
Avocado, Papaya, Crab & king Prawn Timbale
Spinach Ricotta & Sundried Tomato Roulade
Lime & Chilli Prawns with a Japanese Mayo
Watercress Soup with Olive Bread
Cured Salmon with Thai Mango Salad

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