

Wild Thyme



Menu for Lawrence Home Nursing Clay Pigeon Shoot Reception and Dinner 26th June 2021

Canapes

Smoked salmon, sour cream & Avruga caviar blinis
Giant sausage roll - sliced (served warm)
Mini chicken & chorizo skewers (served warm)
Parma ham and avocado toasts, quail's egg
Tomato, basil & mozzarella toasts (V)

Nick's homemade sour dough bread

Main course

Baked Cornish Sea trout

brioche herb crumb, warm Charlotte potato salad, cherry tomatoes, feta cheese and spring onion, watercress sauce

Or

Vegetarian tartlet

Feta cheese, green bean & cherry tomato tartlet, crushed Charlotte potatoes, roasted baby beetroot & wilted gem lettuce

Pudding

Local strawberries & frangipane

Chantilly cream, Pimms jellies & mini meringues