

THE VENUE

AT THE HOUGHTON HOTEL

COCKTAIL MENU 3

CANAPE

- ❖ Potato Rosti, topped with prawn & guacamole
- ❖ Beetroot chutney, whipped chevin on a buckwheat crisp
 - ❖ Mini Portuguese chicken skewers
- ❖ Roasted beef with balsamic glazed onion and hummus on bruschetta

HOT

- ❖ Grilled line fish with a coriander and sesame crust served with soya reduction
 - ❖ Beef ragu on creamy polenta
- ❖ Mini gourmet lamb burgers with spicy tomato chutney
 - ❖ Chicken fricassee on pearl couscous
- ❖ Chickpea & Lentil curry on basmati rice with fresh coriander
 - ❖ Ostrich fillet, mash and jus
 - ❖ Chicken and grilled zucchini skewer
- ❖ Pasta Napolitana with roasted cherry tomato & fresh basil

DESSERTSELECTION

- ❖ Banana Toffee Tart
 - ❖ Baklava
- ❖ Chocolate and hazelnut torte

