



Wine and Cheese Cocktail Reception

Porcini Mushroom Crisp with Fresh Mozzarella
Sundried Tomato Black Olive & Feta Wraps
Lamb Lollipops with Pomegranate Molasses
Lobster & Avocado Spoons with Fresh Lime & Coriander

Jumbo Scallops on Sourdough Crostini with Caramelized Onions & 5 Year old Cheddar
Sage Roasted Beets with Whipped Feta
Crispy Wrapped Brie with Dried Cranberries
Caramelized Shallots, Chopped Dates infused with Sherry and Topped with Stilton
Bocconcini Cherry Tomato with Pesto
Warm Sweet Potato & Mascarpone Mousse topped with Hazelnut Praline
Sweet Leek Vichyssoise Scented with Truffle – Served in a shot glass
Fruit Skewers with a Whipped Citrus Cream Cheese