



## appetizers

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### **English Tea Sandwich Bites**

*delicate sandwich of cucumber and cream cheese with dill and lemon on crustless white bread*

### **Cheese Board**

*chef selected cheeses with pickled veggies, dried fruit and toast points*

### **Smoked Salmon Rilette**

*shredded smoked salmon with fennel, shallot, lemon and dill tossed in a lemon aioli on a crostini topped with radish and dill*

### **English Mashed Peas**

*crostini topped with lemon and thyme mashed peas, topped with shaved parmesan and arugula*

### **Cucumbers and Boursin**

*sliced cucumber topped with Boursin cheese and a cherry tomato*

## salads

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### **Watercress and Frisee**

*shaved fennel, toasted pine nuts, shaved parmesan, watercress and frisee with a lemon vinaigrette*

### **Royal Garden Salad**

*asparagus, shaved radish, peas, cucumber, tomatoes and mixed greens with a sherry vinaigrette*

## entrees

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### **Roast Beef**

*medium rare roast beef with chive and swiss mashed potatoes served with grilled asparagus ad a beef jus*

### **Beef Wellington**

*beef tenderloin topped with a layer of Dijon mustard and mushroom duxelle wrapped in prosciutto and puff pastry*

### **Roasted Pork Tenderloin**

*garlic herb roasted pork tenderloin with roasted chive fingerling potatoes*

### **Spring Salmon**

*lemon garlic oven roasted salmon with butter poached radish, snap peas and english peas with a radish top soubise*

### **Pesto Caprese Pasta**

*pappardelle pasta tossed with pesto, cherry tomatoes, basil, pine nuts and fresh mozzarella*

## dessert

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### **Strawberry Shortcakes**

*scones with strawberries macerated with orange and mint topped with whipped cream*

### **Chocolate Pot De Creme**

*a rich and creamy chocolate pudding topped with a caramel drizzle, whipped cream and sea salt*

### **Lemon Tart**

*sweet tart shell filled with lemon custard*