

The GARDEN *at* EDEN

Canapé Selection

All freshly prepared on the premises

Hot

Smoked Haddock bound with egg, cheese & spring onion sauce
served in a pastry spoon
Thai spiced Chicken bites coated & chive cream on a toasted bruschetta
Mini sausages cooked in a honey & mustard glaze
Homemade brown shrimp & red pepper spring rolls
King prawn coated in sweet chilli
Mediterranean vegetable tartlets

Cold

Mozzarella & date wrapped in Parma ham

Blengadale blue cheese & fresh apricot served on a tiny toast

Pearls of melon marinated in a port & fresh mint

Sliced smoked duck with blackcurrant crostini

Smoked Salmon & dill pin wheels

Bloody Mary shots

Mini Prawn Cocktail in a Cherry Tomato

Filo Cases with Chicken & Pistachio

Goats Cheese Bon Bons

Bresola Skewers with Lemon & Parmesan

Crudit  with Tapenade

Sweet

Grilled pineapple and rosemary skewers

Mini filo strawberry and cream baskets

Raspberry & lime blini's

Elderflower & mint shots

White chocolate profiteroles

Dark chocolate & chilli truffles

Very berry tartlet

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Starters

Soup of the day with warm artisan breads

Tomato and Basil, Broccoli and stilton, Butternut and parmesan
Cream of vegetable, Traditional Cullen Skink (Smoked haddock, potato and chive)
Brown onion soup with parmesan crostini

King prawns bound with lemon and chive mayonnaise

Served with cucumber and chive salad

Wild mushrooms with a parmesan and chive cream sauce

on a toasted rosemary and garlic focaccia

Smooth and crunchy smoked chicken and pistachio pate

Served with a zingy tomato chutney and breads

Crab and crayfish bound with a sweet chilli and mango salsa

Served with a coriander salad

Dovetail of melon

Served with either honey & passion fruit glaze Or mixed berry coulis

Fresh Melon Salad

with a mint and basil vinaigrette

Baked Mediterranean vegetable tartlet

topped with baked feta and served with a dressed balsamic, rocket and herb salad

(S) Trio of Salmon

Home cured gravlax, smoked salmon and cold poached salmon parfait
With fresh lime and dill oil and crispy rocket leaves

(S) The Bacon and Egg Assiette

Sticky honey and mustard glazed Sausage, black pudding, boiled quail egg and
bacon wafer served with a tomato chutney

(S) The Sharing Plate

Parma ham, olives, tomato and mozzarella salad, pesto
And artisan breads

(S) A supplement charge may be applied subject to market price