



## Cold Platters

### *Mixed Platters Of Shellfish*

*Dressed Crab Claws, Lobster Tails, Whole Langoustines, Smoked Scottish Salmon*

### *Cold Platters Of Meats*

*Serrano Ham, Peppered Fillets Of Beef, Roasted Chicken Thighs. Salami, Served With A Variety Of Artisan Breads*

### *Fresh Fruit Platter*

*An Elegant Mix Of Honeydew Melon, Fresh Strawberries, White & Red Grapes, Pineapple Served With Natural Yoghurt & Home-Made*

### *Platters Of Salads*

*Potato & Chive Salad, Caprese Salad, Home-Made Coleslaw, Balsamic Dressed Leaves, Couscous Salad,*

### *Vegetarian*

*Bean Quesadillas, Polenta Squares With Mushroom Ragu & Goats Cheese And Spinach Quiche*

### *Dips & Crudities (creme fraiche)*

*Tzatziki, Salsa, Lemon & Coriander Humous, Beetroot & Horseradish, Carrot & Coriander, Broad Bean and Parmesan, Tartar.*

### *Individual Raspberry Cranachan*

TELEPHONE **01324 410591** OR **07703 817 271**

***www.theseetchefs.co.uk***