



# PAUL THOMPSON EVENTS

EST. 2011

## sharing menu

### canapés

4 choice selection

### on the tables

selection of locally baked breads with home-made taramasalata,  
hummus & babaganoush

### main course table buffet

(a choice of 2 from the grill & 4 salads)

salt & pepper chicken, salsa verde  
butterfly legs of lamb, red wine, rosemary & chilli  
slow-roast & pulled ginger, soy & honey glazed shoulders of pork  
whole rumps of beef, with a garlic & thyme rub, cooked rare  
seabass, red pepper, tomato & chilli salsa  
whole grilled salmon, fennel, garlic & lemon stuffing  
grilled crevettes, lime aioli

### salads

roast squash, caramelised red onion & rocket salad, tahini & yoghurt dressing, pomegranates  
heritage beetroots, spinach, goats cheese & toasted walnuts, balsamic dressing  
heirloom tomato salad, buffalo mozzarella & basil  
bulgar wheat, confit pepper, sun-blushed tomato & feta  
courgette, carrot & fennel slaw, lemon & extra virgin olive oil  
new potatoes, crispy bacon, capers & olive oil

### dessert

classic lemon tart, creme fraiche & fresh raspberries  
sticky toffee puffing, toffee sauce & vanilla ice cream  
white chocolate & passionfruit cheesecake  
lemon & elderflower posset, mixed berries & poppyseed shortbread  
tonka bean panacotta, poached rhubarb & biscotti