

DEBRA celebratory event at St James's Palace

Food menu

Canapes

Butternut Soup with Green Oil
Smoked Salmon Blini with Keta Caviar
Vietnamese Soft Rolls with Hoi sin Sauce

Buffet - served cold

Mezze Platter: Hummus, Baba Ghanoush, Labneh, Grilled and Marinated Aubergines,
Marinated Artichoke served with Soft Flat Breads
Cured Ham and Butternut Salad with Pumpkin Seed Pesto
Prawn and Mango Salad
Watermelon and Feta Salad

Buffet - served hot

24-hour slow-cooked Feather blade of beef with Roasted Parsnip Puree
and Oregano Mash Potato
Cod Fishcakes and Parsley Sauce with Creamed Spinach - to be soft-cooked
Mediterranean Vegetables (blended in the sauce) and Tomato Penne Pasta
Saffron and Parmesan Risotto

Extra Sides

Jugs of Gravy/Sauce
Green Vegetable Medley
Crushed Carrot and Swede

Desserts

Coconut and Mango Panna cotta
Vanilla Cheesecake with a sponge base
Tiramisu
Pouring Cream

Tea/Coffee, Petit Fours

We have provided the caterers with your dietary requirements/allergies.

**Ingredients and allergens of food items will be displayed at the event.
Please ask catering staff on the day if you need any additional
information.**