

## **80<sup>th</sup> BIRTHDAY DINNER:**

### **Hors d'oeuvres:**

- *A mini tartlet selection – bacon & onion, caramelized onion, blue cheese & asparagus, salmon & capers*
- *Kaipara smoked fish pate on golden crostini with cherry tomatoes & chives*

### **Main buffet:**

- *Roast chicken with a sautéed sage, thyme & butter onion stuffing, wrapped in streaky bacon & served with cranberry sauce & traditional gravy*
- *Scandinavian Gravlax Salmon – cured 'in house' using the age old method of salt, sugar, dill & caraway seeds, served with a dill & horseradish dressing, slices of egg & cucumber & lemon wedges*
- *Gourmet potatoes steeped in a mint, parsley & chive butter*
- *Carrots in an orange, brown sugar & ginger glaze*
- *Broccoli & cauliflower lightly steamed & served in a Parmesan, Aged Cheddar & Gruyere cheese sauce, topped with breadcrumbs & paprika & grilled till golden*
- *A light & fluffy sweetcorn soufflé*
- *Green peas in a mint glaze*

### **Dessert:**

- *A traditional English trifle*
- *Oranges macerated in a whisky & sugar syrup & left to mature accompanied with a honey & whisky Atholbrose cream*
- *Baby white meringues*
- *Two homemade icecreams – tangy passionfruit and our house special – orange zest, dark chocolate & Grand Marnier accompanied with a rich chocolate Ganache & a raspberry coulis*

### **'Afters':**

- *A selection of teas as well as freshly brewed coffee served from silver pots & accompanied with a selection of 'naughty nibbles' with the compliments of Lansdowne House.*