# JIMBOUR HOUSE LONG LUNCH

## CANAPES ON ARRIVAL

Jimbour Wines welcome drink

Hand-rolled vegetarian spring rolls with Asian dipping sauce

Peking duck and cucumber pancakes with hoisin sauce

Salt and pepper squid with fresh lemon

## TABLE BANQUET

Crackling roast pork loin

Seasoned lamb leg stuffed with zaatar, preserved lemon and herbs

Cold meat platter

Avocado, grilled asparagus, green beans, roast almond salad with raspberry dressing

Baby spinach, poached pear, walnuts and blue cheese dressing

Roasted sweet and désirée potatoes, butternut pumpkin and red onions

Cut loaf with whipped butter

Condiments of tomato chutney, mustard and jus

#### **DESSERTS**

Selection of petit fours

Baked cheesecake

Chocolate strawberries

Fig and blue cheese tartlets

Mango and passionfruit curd tart with blueberry, chocolate and raspberry friands

### **DRINKS**

Exclusive wine selection by Jimbour Wines available from on-site bar



