



Start with a board of Mediterranean Antipasti platters. A selection of fine local produce to include

Homemade pisaïdiere
Char grilled breads topped with roasted peppers and melting goat's cheese
Thinly sliced Parma ham and salamis
Bresaola wrapped with rocket and parmesan and with olive oil
Marinated local olives
Pecorino cheese drizzled with aged balsamic
Fresh anchovies marinated in lemon, herbs and a touch of fresh chilli

On the buffet table

Seared peppered Carpaccio of Beef
Served with parmesan shavings, wild rocket and a Dijon grain mustard
Provençal chicken brochettes with a roasted garlic and basil dressing
Whole poached salmon served with aioli
Salad of gambas prawns with a lime, chilli and herb dressing
A warm caramelised onion, thyme and goats cheese tart
Char grilled summer vegetables
Asparagus, aubergines, courgettes, peppers and cherry tomatoes chargrilled with lots of basil and garlic
Potato and herb terrine
Fresh pea, broad bean and green bean salad with a mint dressing and feta
Celeriac salad
A vibrant salad of red, yellow and green tomatoes
With red onion, capers, olive oil and sea salt

To Finish

A board of local French and Corsican cheeses
Walnut bread, figs and spiced apple chutney
Lime and mascarpone cheesecake
Rococo chocolate cake topped with summer red berries
Classic tarte Tatin and fresh cream

