

Party Menu Ideas

Canapés / Nibbles

Selection of homemade mini quiches

Chilli & sesame chicken strips

Mini lamb & mint wellington

Tempura sea bass & sweet soy dip

Smoked salmon, quail egg & hollandaise filo cups

Sun blushed tomato & black olive filo cups

Mini popadoms with spiced mango salsa

Hummus and warm flatbreads

Brie & pear wrapped in filo with redcurrant sauce

Savoury ricotta & Parma ham pancakes

Crispy squid rings & garlic mayo

Mini hand raised pork pies with piccalilli

Mini peeking duck spring rolls & sweet chilli

Grilled haloumi & basil crispbreads

Mini crisp potato skins with bacon & sour cream

Sesame prawn & mange tout skewers

Feta cheese and olive puff pastry spirals

Mini Yorkshire puds stuffed with roast beef

Thai crab cakes & chilli jam

Mini pear and stilton tarts

Chicken liver pate on crispbreads

atlantic hotel

& WAVES RESTAURANT

Party Menu Ideas

Salads / Platters

Curried basmati rice with red peppers & spring onions

Three bean salad with lemon & coriander dressing

Sun blushed tomato & black olive pasta salad

Cumin roasted butternut squash & aged feta salad

Classic coleslaw

Red cabbage & beetroot coleslaw

Carrot & courgette salad with lime dressing

Confit duck & black pudding salad with citrus & balsamic dressing

Hot Sharers

Seafood paella: monkfish, squid, prawns, mussels, peas & saffron rice

Meat paella: chicken, chorizo, bacon, steak, chilli, peas & saffron rice

Vegetable paella: courgette, peppers, aubergine, peas & saffron rice

Thai curry: monkfish, prawns, chilli, garlic, lemongrass & coconut milk

Cassoulet: goose, belly pork, duck, Toulouse sausage & butter beans

Fish pie: local white fish, prawns, creamy sauce & mashed potato

Summer Specials

Barbeques: delicious meats and veggies

cooked to order throughout the evening on our outside decking

or

Hog roast: whole spit roast hog carved in front of your guests with sage & sausage meat stuffing, cider gravy, apple sauce & homemade crusty rolls