

# NOURISHED+NURTURED

## **Summer Menu Options for Seafood + Meats Buffet, Grazing Style and Plated**

These are some examples of our creations, please contact us so we can custom quote for your gathering or event.

### **Seafood**

Triple Citrus Cured Salmon with House Labneh + Green Herb Oil

Blueberry + Dill Cured Salmon with Lime + Dill Crème Fraiche

Beetroot + Juniper Glazed Salmon with Horseradish Mash Sweet Potato

Two Salmon Rillette with Horseradish Rocket + Watercress

Crispy Green White Fish Ceviche with Wonton Crisps

### **Chicken**

Cinnamon Rubbed Pomegranate Chicken

Verjus Poached Chicken Breast with Fresh Herb Drizzle

### **Beef**

Beef Tataki with Daikon, Ginger + Scallions

Roasted 3 Pepper Whole Beef Tenderloin with Three Herb Salsa Verde

Balsamic + Brown Sugar Slow Cooked Beef Brisket with Parsley  
Pumpkin Seed Drizzle

### **Lamb**

Slow Cooked Leg of Lamb with Thyme, Garlic, Capers + Anchovy

Persian Fetta and Gremolata Stuffed Leg of Lamb with Quinoa + Mint

Slow Cooked Tuki Lamb Shoulder with Beetroot Hummus

