



BATTLE OF FLOWERS VIP LUNCH 2016

Glass of Jean Louis sparkling rose on arrival

Smoked salmon, dill & chancre crab cheesecake

Citrus dressed leaves, parmesan crisps

Oven roasted breast of chicken

Stuffed with sun dried tomato, asparagus and cream cheese, wrapped in serrano ham with gratin potato, heritage carrots, roasted shallot, pea puree and a red wine jus

Mango & passionfruit mousse

Raspberry coulis and seasonal fruits

Teas & Coffee

Lunch includes ½ bottle of wine per person and water.

Vegetarian Option available on request prior to the event