

BATTLE OF FLOWERS CORPORATE HOSPITALITY LUNCH



Smoked duck breast with pear chutney
or
Rose Style Tian of Melon (v option)

Salmon with a herb crust served with lemon herb butter sauce,
mixed leaves and Jersey Royals
or

Grilled Peppers filled with Med Veg cous cous served with
mixed leaves and Jersey Royals (v option)

Glazed Tarte au Citron with Lime creme Fraiche

Served with ½ bottle of white or red wine per person

Spring Water

Tea & Coffee

Tea and Scones after the parade.