

Garden Wedding

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Canapés from around the World

Salmon tartare with lemon aioli
Raw tuna Vietnamese rice paper rolls
Barbecued mackerel, celeriac and apple cucumber cup
Mexican chipotle chicken tortilla wrap with guacamole and lime crème fraiche
Whipped pesto goat's cheese, smoked oven dried cherry tomato, on Italian parmesan shortbread
Mallorcan chorizo picante and apple jam wrapped in butternut carpaccio
Barbecued pimento de padron

Seated Starters

Local gazpacho, vodka and tomato essence ice cubes with olive oil centre
Pea, mint and marjoram soup, black olive oil, goat's cheese

Buffet

Salads

Heritage tomato, red onion, caper, roasted pepper and fresh basil
Barbecued new potato, olive, lemon and chive
Fig, Jamon Iberico, plum, toasted almond and sherry vinegar
Seasonal green leaf

Self serve

Jamon Iberico, sobrasada, chorizo and venison salami
Selection of local breads served with:
tomato oil, homemade romesco and pesto, aged balsamic and local olive oil

On the Barbecue

Soller red prawns and calamar marinated in chilli and garlic with a cherry tomato butter
Braised Spanish pork belly, served on Mediterranean chickpea salad
Spiced beef fillet with fine beans, broad beans and new season peas
Spanish tortilla with smoked aioli

To Finish

Mini chocolate brownies and Soller lemon drizzle cake
· Mallorcan cheeses with dates and grapes