

air

SAMPLE MENU  
**SANCTUM RESTAURANT**  
LAUNCH SEASON MENU 2009

*Tapas counter*  
TO INCLUDE:

MARINATED OLIVES, BALSAMIC ONIONS,  
CHAR GRILLED VEGETABLES, HUMUS,  
SUN TOUCHED TOMATOES, BABY MOZZARELLA,  
CHICKEN LIVER PARFAIT, RED PEPPERS WITH CREAM  
CHEESE & RUSTIC BREADS

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*From the grill*

SWORDFISH STEAK  
CAJUN SPICED  
WITH MANGO & BLACK BEAN SALSA

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10oz RIB EYE STEAK  
WITH GRILLED FIELD MUSHROOM, CHERRY TOMATO  
ON VINE, BÉARNAISE SAUCE

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BABY CHICKEN  
FIVE SPICED WITH HOI SIN &  
HONEY GLAZE

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(V) TORTILLA WRAP  
FILLED WITH FIELD MUSHROOM, SPINACH,  
WOOD ROASTED PEPPERS & TALEGGIO CHEESE

SAUTÉ POTATOES WITH ROSEMARY & GARLIC

*Salad counter*

CUCUMBER, SESAME & GINGER  
SWEET POTATO, CHILLI & CORIANDER  
CHAR GRILLED ASPARAGUS,  
COURGETTE & HALLOUMI SALAD  
ASIAN NOODLE  
MOROCCAN COUS COUS  
CAESAR SALAD  
RED CABBAGE SLAW  
TOSSED MIXED SALAD  
FIVE BEAN & CITRUS DRESSING

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*Selections of desserts*

TIRAMISU  
BAKED PASSION FRUIT CHEESECAKE  
CARAMELISED BANANA, GREEK YOGHURT  
& MIN DOUGHNUT  
KIR ROYAL JELLY WITH RASPBERRIES &  
VANILLA CRÈME FRIACHE

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*British cheese plate*

SOMERSET BRIE, SHROPSHIRE BLUE.  
WARWICKSHIRE CHEDDAR, GOLDEN CROSS

*amplify* 

EVENT HOSPITALITY TAKEN TO A NEW LEVEL