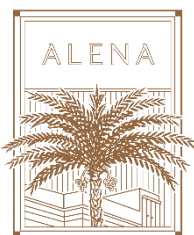


PRIVATE DRINKS RECEPTION

With a selection of appetizer trays by Chef Barak Aharoni

(Alena at the Norman)



SAVORY APPETIZER TRAY SELECTION (PLEASE CHOOSE 5)

Sweetcorn polenta bowls with Parmesan foam

Catch of the day tartare

Red tuna sashimi with chargrilled aubergine & lime

Cabbage parcels stuffed with basmati rice, black raisins & herbs

Brie filo pastry parcels, served with homemade marmalade

Roast beef slices, semi-sundried tomatoes & cashew cream

Brioche bites with goat's cheese & roasted kohlrabi

Norwegian smoked salmon mini-pancakes, crème fraiche & cucumber

Mini club chicken sandwiches with smoked aioli & cocktail cucumbers

Chargrilled tuna bites with toasted sesame seeds - and watercress (+15 NIS)

Oxtail stew served on a crispy lettuce leaf (+15 NIS)

Parmesan crisps with crème fraiche & black caviar topping (+25 NIS)

SWEET SELECTION (PLEASE CHOOSE 2)

Mini profiteroles with a selection of fillings

Petit Fours - Chocolate/Lemon/Salted Caramel

Apple crumble pots

180 NIS per person