



Mother's Day  
MENU



## SAVOURY SELECTION

*Brioche Beef Sliders  
pulled brisket | slaw & bacon jam*

*Salmon Blinis  
lemon cream cheese | salmon roe & chives*

*Chicken Coronation Savoury Puffs*

*Savoury Profiteroles with Wild Mushroom Mousse*

*Smoked Tomato & Mozzarella Arancini with Basil Pesto*

*Beef Brisket Mini Pies*

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## CRISPY PHYLLO TARTS

*Sun-dried Tomato & Ricotta*

*Spinach & Feta*

*Caramelized Onion & Olive*

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CLASSIC SANDWICH SELECTION:  
*gluten-free options available upon request*

*Cucumber with Dill Cream Cheese*

*Caprese  
tomato | mozzarella | basil pesto*

*Smoked Salmon with Lemon Caper Cream Cheese*

*Coronation Chicken  
tuna | Japanese mayonnaise | soya | sesame | 7 spice*

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## SUSHI SELECTION

*Black Sushi Handroll | Spicy Prawn Nigiri  
Salmon Lomi Lomi | Vegetarian Maki Roll*

## DESSERT SELECTION

### Mini Cakes

*Red Velvet Swiss Roll with Lemon Cheesecake Mousse*

*Baked Pistachio Cheesecake with Rose Crème & Pistachio Praline*

*Black Velvet with Raspberry Compote & Dark Chocolate Ganache*

*Carrot, Pineapple & Pecan Nut with Lemon Cream Cheese Frosting*

### Individual Dessert Selection

*Dark Chocolate Ganache & Bourbon Caramel Tart*

*Lemon Frangipane, Blueberry Mousse, Candied Lemon Zest*

*Dark Chocolate Paté Choux*

*black cherry compote | vanilla crème | chocolate streusel*

*Forest Berry Entremets*

*blackberry cassis mousse | pistachio cake | blueberry gelée*

*Salted Caramel Pavlova*

*spiced apple compote | hazelnut praline*

*Caramel pecan cinnabons*

*cinnamon cream cheese frosting*

### Macaroon Selection

*Honey Lavender*

*Strawberry Rose*

*Lime Mojito*

*Passionfruit*

*Blueberry Cheesecake*

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## TEA SELECTIONS

*served with a variety of tea cakes*

*Blood Orange Madeleines Spiced with Dark Chocolate*

*Orange Blossom Tea Cake with Citrus White Chocolate Ganache*

*Homemade Buttermilk Scones with Whipped Cream & Strawberry Jam*

*Rooibos Mini Bundt Cakes with Mandarin-Infused Glaze*

COPA  
RESTAURANT

