Selection of Canapes
(minimum order 20 of each canape)
Each canape price: Meat £3.50, fish £3.50, vegetarian £2.95, sweet £3.25
3 choices £8.95, 6 choices £15.95

Meat
Mini Yorkshire pudding selection
Chicken tikka skewers with raita
Mini lamb kebabs with minted yoghurt
Rare beef carpaccio on tortilla crisp with capers and gherkin, onion remoulade
Chicken liver pate en croute, piccalilli

Fish
Local smoked salmon, blini, crème fraiche and caviar
Mackerel rillette on crostini
Mini prawn cocktail in sesame seed cone
Fried tiger prawns with sweet chili sauce
Lobster bisque shot with brandy cream (served at room temperature)

Vegetarian
Wild mushroom and truffle oil duxelle in crispy shell
Selection of vegetarian mini quiches
Vegetarian spring rolls with soya and ginger dip
Bocconcini mozzarella, sundried tomato and basil pesto skewers
Deep fried parmesan risotto arancini, spice tomato sauce

Sweet
Mini muffins (chocolate or blueberries) vanilla whipped cream
Mini lemon tart
Fresh fruit kebabs mango coulis dip
Mini chocolate brownie crème Chantilly
Mini white chocolate cup
Bowl Food Menu

Minimum order is 30 bowls,
£3.95 each bowl Or 3 choices for £10.95, 6 choices for £20.95

Meat choices
Chicken curry with coconut rice
Beef bourguignon with roast new potato
  Lamb tagine with couscous
  Pork belly on colcannon potato
  Sausages and mash, onion gravy
  Chili con carne with yellow rice

Fish choices
Fish and chips, tartare sauce
Teriyaki salmon on egg noodle
  Thai Tuna salad sashimi
  Seafood bouillabaisse
  King prawns tempura on sweet chili
Crab cake with crispy salad and hollandaise

Vegetarian
Wild mushroom risotto with truffle oil
Sun dried tomato and artichoke gnocchi
  Quinoa and avocado salad
Stir-fry vegetable noodle with tofu
  Deep fried haloumi niçoise
  Grilled vegetable ratatouille

Sweet
Vanilla and lime panna cotta
White chocolate and strawberry delice
  Chocolate and mint fused pot
  Orange and lemon posset
Fresh fruit salad with mango coulis
  Selection of mini cakes
Cold Buffet Menu

£17.95 per person

20 people minimum

Selection of salads
- Tomato and red onion with basil dressing
- Pesto Verde marinated vegetable pasta salad
- Green seasonal vegetable salad
- Potato salad with onion, egg and mayo

Main items
- Ham and cheese sandwich on white bread
- Roast beef, horseradish and tomato ciabatta
- Tuna mayo and cucumber sandwich on brown bread
- Smoked salmon and soft cheese bap
- Egg mayonnaise and cress in baguette
- Hummus and roast vegetable flat bread

Finger snacks
- Selection of crisps
- Duck spring rolls with sweet chili sauce
- Samosa with mango chutney
- Deep fried prawns

Desserts
- Fresh fruit salad
- Selection of cakes (chef’s choice)
- Ice cream and jelly pots available for children (with pre order)
Bronze BBQ Menu
£29.95 per person

minimum order 30 people

Salads
Beetroot, red onion, spinach and roasted squash salad
Roast Mediterranean vegetable, fresh leaves and pasta salad
Plum tomato, basil, mozzarella and rucola
Summer green vegetable salad
all with a selection of dressings

Mains
Homemade char-grilled beef burger with Monterey Jack cheese
German sausage “wurst” hot dog loaded with sauerkraut or beef chili
Marinated lemon and thyme chicken skewers
Garlic, chili, ginger and tomato marinated sprats
Vegetarian burgers and sausages available (V)
(please inform us how many vegetarians)

Jacket potatoes, spiced potato wedges and selection of breads
(selection of rolls, pitta bread, flat bread, and tortilla)

Desserts
Fresh fruit salad with berry compote
Selection of cakes, chef’s choice
Jelly pots and ice-cream available for children
Silver BBQ Menu

£39.95 per person

minimum order 30 people

Salads

Quinoa, puy lentil, pomegranate, cucumber, mixed nuts, sundried tomato, mixed herb and chili and garlic dressing

Roast Mediterranean vegetables, mixed salad leaves, goats cheese, ranch dressing

Semi dry lemon marinated plum tomato, red basil, bocconcini, mozzarella, rucola and pesto dressing

Summer green vegetable salad, crispy onion, tortilla nacho crisps, roast pepper and Mexican dressing

Steamed new potato, red onion, egg, chives and mayo salad

Main items

Homemade char grilled cured salted beef burger with Monterey Jack cheese

Harissa marinated pork shaslik

Minted, spiced lamb kofta

Grilled Cajun spiced chicken breast

Grilled salmon skewers with garlic and prawn butter

Grilled spiced halloumi cheese and vegetable kebab (V)

(please inform us how many vegetarians)

Spiced potato wedges, fried rice and a selection of breads

(selection of rolls, pitta bread, flat bread, and tortilla)

Desserts

Summer berry Eton mess

Fresh fruit salad with berry compote

Selection of cakes, chef’s choice

Jelly pots and ice-cream available for children
Gold BBQ menu
£49.95 per person
minimum order 30 people

Crudities with hummus and Baba Ganoush, tortilla chips

Salads
White quinoa, avocado, pecan nuts, cucumber, lemon zest, parsley and chive dressing
Roast Mediterranean vegetables, mixed salad leaves, goats cheese and ranch dressing
Semi dry lemon marinated plum tomato, red basil, bocconcini mozzarella, rucola and pesto dressing
Summer green vegetable salad, crispy onion, tortilla nacho crisps, peppers and Mexican dressing
Steamed new potato, red onion, egg, chives and mayo salad

Main items
Local Guernsey beef minute sirloin steak
BBQ marinated pork ribs
Minted, spiced lamb kofta
Grilled citrus marinated poussin
Grilled seabass with spice tomato purée
Grilled spiced halloumi cheese, vegetable kebab, portobello stuffed mushrooms (V)
(please let us know the numbers of vegetarians)
Spiced potato wedges, jollof fried rice, selection of breads
(selection of rolls, pitta bread, flat bread, and tortilla)

Desserts
Summer berry Eton mess
Fresh fruit salad with berry compote
Selection of cakes, chef’s choice
Jelly pots and ice-cream available for children
Bronze Banqueting Menu
£34.95 per person

Please choose two from each course (vegetarian not included)

**Starters**
Classic minestrone soup
Chicken liver pâté with pickled cucumber salad, toast and chutney
Smoked mackerel rillettes & tomato salad with smoked mayo dressing
Individual stilton and broccoli quiche with petit salad and pesto dressing

**Mains**
Free range chicken supreme, fondant potato, roast root vegetables, tender stem broccoli and chicken jus
Pan seared fillet of seabream, chives mashed potato, seasonal vegetables, confit tomato, lemon butter and parsley sauce
Braised beef with glazed root vegetables and rosemary roast new potato with veal jus
Potato gnocchi with semi dry potato, olives, spinach and basil finished with fresh grated parmesan and rucola pesto

**Desserts**
Individual chocolate tart, with crème Chantelle and fresh berry compote
Vanilla and coconut panna cotta with strawberry coulis and dried raspberries
Chocolate Browne with ice cream and chocolate sauce

A 10% discount is available if all diners have the same dish
Silver Banqueting Menu
£44.95 per person

Please choose two from each course (vegetarian not included)

Starters

Cream of Jerusalem artichoke soup with roasted celeriac, truffle oil and garlic croutons

Finest Scottish smoked salmon, wasabi cream, onion, gherkin and dill remoulade with micro cress salad and rye bread

Smoked duck breast and braised oxtail terrine with horseradish aioli and puy lentil

Bocconcini mozzarella balls, heritage tomato salad, green pesto, micro basil and pickled onion

Main Courses

Confit duck leg, potato fondant, glazed carrots trio, broccoli and French beans, finished with cherry sauce

Pork trio (slow cooked belly, rib, and fillet noisette) creamed herb potato, roast root vegetable, jus

Oven roast salmon supreme, grilled asparagus, broad beans, crushed herb new potato finished with lemon butter sauce

Baked butternut squash with melted goats cheese and puy lentil fricassee

Desserts

Vanilla crème brule with Amaretti biscuits

Chocolate and baileys cheesecake

Pear and apple tart tatin with clotted cream

A 10% discount is available if all diners have the same dish
Gold banqueting menu
£59.95 per person

Starters

Soup of the day

White crab and tiger prawn stuffed finest Scottish smoked salmon with cold lobster bisque and shiso micro cress

Wild venison carpaccio, with marinated ceps, blackberries and balsamic jelly, Grana Padano, Romanesco and parsnip crisp

Grilled asparagus with crispy quail eggs, tarragon and lemongrass rapeseed oil mayonnaise, fresh grated truffle, and purple potato crisp

Mains

Quail stuffed with Foie Gras and roasted fresh porcini, sautéed spinach and potato mousseline and natural jus

Oven roasted cannon of lamb on wild garlic, baby vegetables, minted lamb hash potato, braised heritage carrots, beetroot and blackberries and veal jus

Pan roast halibut on confit fennel, artichoke puré, salsify rings, jersey royal potatoes (available from mid-April), samphire

Wild mushrooms and black truffle stuffed mezzaluna with braised root vegetable and tomato ragout, spring vegetable and chestnut mushroom fritters

Desserts

Vanilla brulèe cheesecake

Strawberry dessert trio

Exotic fruits salad, with mango sorbet and chocolate mousse

A 10% discount is available if all diners have the same dish