Life from a fresh perspective

## 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

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## 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

# Herin Island 

## Life from a fresh perspective

## 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)

Life from a fresh perspective

# Bronze BBQ Menu <br> £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

# Herin Istand <br> <br> Life from a fresh perspective 

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## 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 purèe
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

Life from a fresh perspective

# 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
Smocked mackerel rillette \& 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

Life from a fresh perspective

## 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

## 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 Paddano, 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

