



# HERM ISLAND VENUES & MENUS

Making magical memories of your special event

*Herm Island*  
*Life from a fresh perspective*



[www.herm.com](http://www.herm.com)



## HERM'S VENUES

Whether you are organising a corporate function, wedding, special event, or birthday party, Herm Island is the perfect place to celebrate in style and make memories that will last a lifetime.

Herm's venues and menus are available for lunch or evening dining and can be adapted to suit your type of event, guest numbers and budget.

All menus can include selections for special dietary requirements (please advise when booking), and our events team will work with you to make sure we cater to your preferred choices for your very important guests.







## THE WHITE HOUSE MARQUEE

Set in the beautiful award-winning hotel gardens, the marquee can host up to 120 guests and has stunning sea views across to Guernsey.



## GOLD PACKAGE

### £100 per person

(Pick one of the below or mix it up)

#### Seafood platter

- Dressed crabs - locally sourced white and brown crab meat dressed in its shell, finished with pickled fennel
- Lobsters - locally sourced served in its shell, grilled in rich Thermidor sauce with samphire and parmesan shavings
- Herm oysters - straight from the bay dressed with Herm gin, lemon gel, Keta, and pea shoots
- Guernsey scallops - local dive caught scallops cooked in vermouth cream nestled on samphire, finished with crispy parsnip shavings
- Mussels - cooked mariniere in white wine onions, garlic and freshly chopped herbs, presented with sour dough bread

OR

#### Chef carved Chateau Briand

Presented in a Yorkshire pudding with roast potatoes, roasted carrots, honey roasted parsnips, buttered Savoy cabbage, cauliflower cheese, bearnaise sauce, horseradish and roast gravy

#### Served alongside...

Compound salads - Caprese salad, quinoa, compressed cucumber and dill, apple and walnut, avocado and pepper, roasted red pepper and olives

Freshly baked breads - ciabatta, focaccia, sour dough

Selection of dressings, chutneys, and pickles

#### Dessert platter

- Citrus tart
- White and dark chocolate Bavarian cream
- Iced banana or raspberry parfait
- Peach panna cotta GFO
- Orange and pistachio Baklava

#### Cheese platter

Platters of premium English and continental cheeses, homemade chutneys, charcoal crackers, grapes and apples







## SILVER PACKAGE

### £90 per person

- Dressed whole salmon - dressed in cucumber, king prawns, peeled Atlantic prawns, cured salmon gravadlax, and fresh cut lemon
- Cold dressed ham - honey roasted served with Herm pickle chutney, and glazed apples
- Cold dressed turkey – chaud-froid dressed turkey crown with sliced cold turkey, and pickled vegetables
- Cold roasted strip loin of beef - cooked pink served with tomato, rocket, and parmesan
- Cheese mirror - five English and continental cheeses served with Herm pickles and chutneys, La Vash cheese biscuits
- Six house salads with accompanying dressings

### Desserts

- Fresh tropical fruit salad
- Strawberry Pavlova
- White chocolate and Bailey's cheesecake

### Chef carved Chateau Briand

Presented in a Yorkshire pudding with roast potatoes, roasted carrots, honey roasted parsnips, buttered Savoy cabbage, cauliflower cheese, bearnaise sauce, horseradish and roast gravy

### Served alongside...

Compound salads - Caprese salad, quinoa, compressed cucumber and dill, apple and walnut, avocado and pepper, roasted red pepper and olives

## BRONZE PACKAGE

### £80 per person

- Cold poached salmon
- Potted local crab and peeled Atlantic prawns
- Charcutier and cold meat platter - sliced cured and cooked meats finished with pickles and chutney
- Selection of breads - ciabatta, focaccia, and sour dough
- Six house salads

### Desserts

- Rich chocolate brownie with vanilla marshmallow
- Salted caramel cheesecake
- Strawberry short bread





## CONSERVATORY RESTAURANT/ THE SHIP INN

The Conservatory, country house style restaurant sits at the front of The White House Hotel and offerings beautiful views and stunning sunsets

The Ship Inn is a multi-use venue with exterior courtyard, snug bar, and restaurant area.

**(Both restaurants are available for exclusive use, or can be combined for larger parties/groups)**



## GOLD PACKAGE

**£70 per person  
(3 course speciality menu)**

### Entrées

- Confit duck terrine, toasted brioche, plum purée, toasted cashew
- Guernsey scallops served in the shell, textures of cauliflower, hazelnut crumb, truffle oil
- Pea velouté, braised spring onions, mint oil
- Heritage tomato and bocconcini caprese salad, basil oil, toasted pine nuts

### Mains

- Seared rump of lamb, braised spring onions, cauliflower texture fondant potato, caper and red wine jus
- Roast monkfish, scallop, and vegetable ragù
- Duo of duck, roasted duck breast, confit duck rillettes, plum purée, champ potato, red wine jus
- Heritage tomato gnocchi, pickled, sun dried and roasted tomatoes, toasted seeds

### Desserts

- Selection of premium cheeses, plum chutney, charcoal crackers, celery and apple
- Iced chocolate and caramel parfait, hazelnut praline
- Mango and passion fruit panna cotta, salted
- Homemade meringues, shortbread biscuits
- Chocolate fondant, vanilla ice cream, cherry compote

## SILVER PACKAGE

**£60 per person  
(3 courses)**

### Entrées

- Asparagus, broad bean and feta flat bread finished with toasted pine nuts
- Fillet of beef carpaccio finished with rocket, parmesan shavings and freshly squeezed lemon juice
- Cured salmon Gravadlax finished with finely chopped shallots, crispy capers, lemon gel and fresh dill
- Smoked chicken and Emmental salad with chicory, pickled fennel and compressed cucumber

### Mains

- Bourbon marinated sirloin steak with sautéed potato and bouquetiere of seasonal vegetables
- Slow braised belly pork with pulled pork rilette, red onion puree apple gel and savoy cabbage
- Pan seared bream with pea parmesan risotto finished with Vermouth Velouté
- Heritage beetroot tart with feta cheese, candied walnuts, pomegranate molasses and crispy kale

### Desserts

- Brûléed citrus tart with orange madeleines and Chantilly cream
- Blueberry Panna cotta with vanilla sable biscuit and blueberry compote
- White and dark chocolate Bavarian cream served with melba sauce
- English and continental cheese and biscuits served with Herm chutney, celery, grapes and pickled vegetables

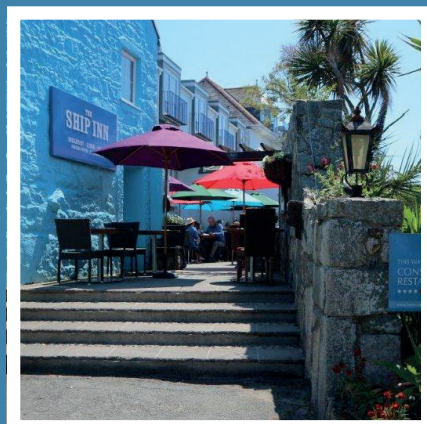
## BRONZE PACKAGE

**£50 per person (2 courses)**

- Fish goujons
- Honey spicy sausage
- Sweet chilli tempera chicken
- Panko breaded Halloumi
- Peppered calamari
- Prawns in filo
- Dirty potato wedges
- Cherry tomato and Bocconcini dressed in salsa Verdi
- Three house salads with various sauces and dressings

### Desserts

- Rich chocolate and raspberry tart
- Poached pear with hazelnut praline and honeycomb
- English and continental cheese and biscuits served with Herm chutney, celery, grapes and pickled vegetables







## MERMAID TAVERN

The popular Mermaid offer a more informal venue and is available for exclusive use including bar and full courtyard (up to 400 people), or top deck area for smaller groups of 30-70 guests.



## GOLD PACKAGE

**£40 per person, £45 including dessert**

- Chefs' Theatre surf and turf – self-service sides and sauces

OR

- Chefs' Theatre Mixed grill – self-service sides and sauces

### Desserts – freshly made in house

- Sharing giant fresh fruit and ice cream pavlova
- Sharing sundae bowls
- Cheese and fruit platters

## SILVER PACKAGE

**£25 per person, £30 including dessert**

- Slow roast chicken and 24-hour ribs, choice of marinades, with salad bar and baked jacket potatoes

OR

- Chefs' Theatre Asian fusion menu with a selection of sides



## BRONZE PACKAGE

**£20 per person, £25 including dessert**

- Build your own gourmet burgers with our head chef's special recipe hand pressed burgers, including vegan/veggie, self-service toppings and dirty chips selection

OR

- Pizza and pasta hot buffet with salad bar

OR

- Famous Mermaid Great British chip shop menu hot buffet – self-service pickle bar



## DRINKS PACKAGE

- 4 pint jugs of draught – ale/cider/craft beer and lager - £20
- 1 ltr cocktail jugs (1 jug = 4/5 drinks) - £25
- Wine/Prosecco/Champagne (6 bottles for 5)

## SHELL BEACH

We can also now host bespoke evening events and parties for groups of 60 people or less at Shell Beach Café.

The café has a full table service liquor licence and various food and drink options can be catered for including cocktail menu, paella, moules frites, seafood platters and BBQs

Enjoy an evening celebration overlooking one of the most beautiful beaches in the British Isles.

Music / heaters / blankets also provided

### Enquiries

e: [beachcafes@herm.com](mailto:beachcafes@herm.com)



## MAKE YOUR EVENT EVEN MORE SPECIAL WITH:

### **Accommodation at**

The White House  
Hotel, Herm Holiday Cottages or  
Seagull Campsite

### **Activities with Outdoor Guernsey including**

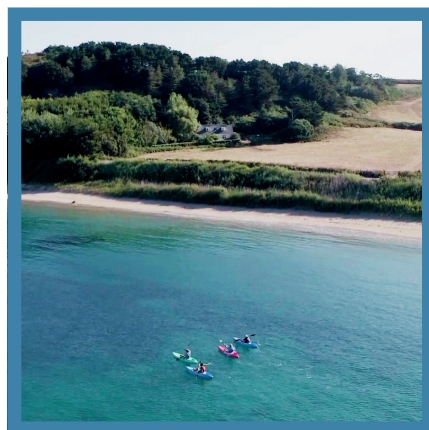
- Corporate Team Challenge (compete in tasks and puzzles)
- Activiquiz (cross between treasure hunt and quiz)
- Archery
- Puffin Patrol (May to July)
- Kayaking
- Stand up paddleboarding

For more details on Outdoor Guernsey activities

[www.outdoorguernsey.gg](http://www.outdoorguernsey.gg)

t: 07781 130403

e: [bookings@outdoorguernsey.gg](mailto:bookings@outdoorguernsey.gg)



### **Plus other special activities**

- Paintball
- Private boat charter
- Rocking Bingo – great entertainment at the Mermaid Tavern
- DJ or live music – talk to us about local entertainment
- Hermetier beauty treatments in The White House Hotel beauty room

Talk to our events team for more information.



## STAYING OVER

Accommodation is available for your event guests at The White House Hotel, in one of our 20 well-equipped and comfortable self-catering holiday cottages, or in fully equipped tents at Seagull Village Campsite.



## HOTEL EXCLUSIVE

The 40-bedroomed White House Hotel can also be exclusively yours for an extra special event that your guests will never forget. Available low or mid-season plus high season with 1+ year's notice.

### For accommodation enquiries

e: [reservations@herm.com](mailto:reservations@herm.com)  
t: 01481 750000





## HOW TO BOOK

### **Marquee / Conservatory / Ship Inn functions**

e: [events@herm.com](mailto:events@herm.com)  
t: 01481 750075

### **Mermaid Tavern functions**

e: [mermaid@herm.com](mailto:mermaid@herm.com)  
t: 01481 750030

### **Terms and conditions**

- Please pre-order menu AT LEAST five days prior to event
- 25% deposit payable on booking
- Balance payable 48 hours prior to date of event

### **Weather Cancellation Policy**

If sailings to Herm are weather affected, Herm Island will give a full refund or credit note to rebook for a future date.

For full details of Herm Island's function contract terms and conditions, please visit our website [www.herm.com](http://www.herm.com)

