

# Copenhagen

BAR & GRILL

## Party Menu

### Grazing Plates

#### Baby Calamari

Filled with Spinach Smoked Scamorza Cheese & Chorizo In a Rich Tomato Sauce

#### Maple Glazed Pork Ribs

Slow cooked for up to 12 hours finished on the grill, served with a savoury sweet dipping sauce

#### Spiced Butternut & Ginger Soup (V)

With warm Ciabatta Bread

#### Pot of Mussels `Mariniere`

Steamed in Guernsey Cider, Garlic, Shallots finished with Cream & Parsley

#### Potted Ham Hock

With Apple & Sultana Chutney, simmered for 5 hours, shredded and flavoured with Capers and Parsley in Clarified Guernsey Butter served with Toasted Crostini

### Plates

#### Ribeye Steak

Mushrooms, Vine Tomatoes & French Fries

#### Honey Roasted Pork Belly

Fondant Potato Cake, Sautéed Cabbage with an Apple & Cider Jus

#### Pan Fried Fillet of Seabass

Crushed New Potatoes, Pak Choi, Shellfish Asian Broth

#### Mediterranean Vegetable Pasta

Mixed Peppers, Black Olives, Green Beans, Cherry Tomatoes, Aubergine & Courgettes

#### Pan Seared Scallops & King Prawns

Scallion Mash & air dried Pancetta

### Desserts

#### Chefs Duo of Brulee

#### Chocolate Brownie

#### Strawberry Glazed Cheesecake

#### 3 Piece Cheese Platter

### Coffee

£29.50

Minimum of 10 people

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## Events Menu

12.00 noon – 6.30 pm

Candied Pork Belly Cubes

Traditional Paella

Prawns, Chicken, Chorizo Sausage, Red Peppers, Peas and Mussels

Thai Red Chicken Curry with Steamed Rice

Battered Fish & Chips

Mini Gourmet Copenhagen Burger

Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Bacon, Gherkins on a Bun with Home Cut Fries

Nicoise Salad with Crumbled Goats Cheese

‘Danish’ Style Cocktail Sausage

On a Sage and Sweet Potato Mash

Beetroot Risotto

Risotto Rice cooked in White Wine and Vegetable Stock finished with Beetroot topped with Dill Sour Cream and a Vegetarian style Parmesan Cheese

Mediterranean Vegetable Pasta (v)

Mixed Peppers, Black Olives, Green Beans, Cherry Tomatoes, Aubergine and Courgettes

Spiced Chilli Crab Bites

Crab Melts

Guernsey Crab meat combined with Coriander, Chilli, glazed with Mature Cheddar Cheese flavoured Hollandaise set on an English Muffin

Glazed Strawberry Cheesecake

Mixed Berry Compote

Crème Brulee

Chocolate Brownies

Food £3.70 per pot per person

Sweet £2.20 per pot per person

Feel free to create your menu of as many selection as you like.