

Party Menu

Grazing Plates

Chef's Tomato & Basil Soup (V)
With Crusty Bread

Pulled Ham Hock
Bean Mayonnaise and Toasted Brioche.

Mussels A la Crème,
White wine, garlic cream & sourdough garlic bread

Aubergine Parmigiana (GF)
Aubergine Layered with Tomatoes Sauce, Mozzarella and Vegetarian Parmesan style Cheese.

Plates

Braised Feather Blade Beef
with roasted vegetables & new potatoes

Pan-Roasted Chicken Breast, Guernsey Crab
Creamy Lobster Sauce, Fondant Potato, Baby Carrots.

Roasted Cod & Kale, Salsa Verde,
Pommes Anna, peas, leeks, broad beans & tender stem broccoli, watercress

Grilled Vegetables & wild Mushrooms Timbale,
Toasted Almond & balsamic dressing.

Desserts

Chocolate Fondant Cake (GF)
With a Mint Fudge Sauce

Vegan Blueberry Cheesecake (V, VE, GF, DF)
With Blueberry Compote

Tangy Lemon Italian Meringue Tart with Lemon sorbet

Coffee

£40.00

A discretionary 10% service charge will be added to the final bill.

