

## Party Menu

### Grazing Plates

Pan Fried Calamari & Chorizo  
Light Chilli, White Wine, Lemon & Butter Reduction

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 Beef & Bacon  
Mini-Yorkshires & Onion Gravy

### Plates

Ribeye Steak  
Mushrooms, Vine Tomatoes, French Fries & Choice of Peppercorn or Mushroom Sauce

Honey Roasted Pork Belly  
Mashed Potatoes, Chantenay Carrots, Beetroot Quenelles, Apple Sauce

Pan Fried Fillet of Seabass  
Crushed New Potatoes, Pak Choi, Shellfish Asian Broth

Potato Gnocchi  
Sun-Dried Tomato, Mixed Peppers, Green Beans, Aubergine in a Tomato Sauce drizzled with Basil Pesto

Pan Seared King Prawns (GF)  
Scallion Mash & Air-Dried Pancetta

### Desserts

Lemon & Raspberry Tart  
Italian Meringue & Lemon Sorbet

Chocolate Lava Cake  
Passion Fruit & Mango Cheesecake  
3 Piece Cheese Platter

### Coffee

£35.00

Minimum of 10 people



## 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, Tomato, Bacon, Gherkins on a Bun with Home Cut Fries

Nicoise Salad with Crumbled Goats Cheese

Copenhagen Spicy Sausage

Grain Mustard Mashed Potatoes, Caramelized Onion Gravy

Butternut Squash & Pine Nuts Risotto

Vegan Mozzarella or Parmigiano Reggiano

Potato Gnocchi (v)

Sun-Dried Tomato, Mixed Peppers, Green Beans, Aubergine in a Tomato Sauce drizzled with Basil Pesto

Chorizo & Squid Potato Fritters, Saffron Aioli

Crab Melts

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

Passion Fruit & Mango Cheesecake

Lemon & Raspberry Tart

Italian Meringue & Lemon Sorbet

Chocolate Brownies

Food £4.50 per pot per person

Sweet £3.00 per pot per person

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

Can be served as a Buffet

Minimum 20 people

Minimum selection of 6 choices including a dessert

