

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)

Red peppers, Aubergine, Cherry Tomatoes, Scamorza & Parmesan Cheese with Fresh Basil

Slow Cooked Lamb Croquettes

Goat's Cheese Mousse, Sun-Dried Tomatoes & Tomatoes and Rosemary Dip

Pancetta Wrapped Halloumi Fries

Crab Melts

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

Ginger & Lemongrass Cheesecake

Crystallizes Ginger, Fennel Meringue and Coconut Ice Cream

Lemon & Raspberry Tart

Italian Meringue & Lemon Sorbet

Chocolate Brownies

Feel free to create your menu of a Maximum choice of 6 dishes

£ 30.00 per person

“Any extra dishes at £ 5.00 per person”

Minimum 20 people

