



**JP Honey Roast Hams**

Honey roast ham off the bone @ £38.50 (approx 2.5kg)  
 Honey & mustard whole glazed ham on the bone  
 @ £79.50 (approx 6kg)

**Seasonal Joints & Extras**

Roast sirloin of beef @ £1.85 per lb (minimum 2lb raw weight)  
 Bleikers smoked salmon side @ £27.50  
 Home cured Gravadlax @ £29.50  
 Whole dressed poached salmon @ £45.00  
 Oak roast salmon @ £22.50

**\* Festive Canapé Menu 1**

@ £8.25 per person –

Slow roast baby plum tomato & basil goats cheese crostini  
 Tiger prawn & water melon skewers with chilli, sea salt & pink pepper  
 Creamy cheese on cheddar shortbread with caramelised pecans & crisp celery  
 Mini Yorkshire puddings with rare roast beef & horseradish cream  
 Jersey crab crostini with herb & lemon dressed lentils



**\* Festive Canapé Menu 2**

@ £9.25 per person –

Shellfish cocktail tarts with bloody Mary mayo  
 Chestnut, wild mushroom & bacon delice  
 Teriyaki salmon nori rolls with pickled ginger, soy & wasabi  
 Crab & butterbean hummus tart with fennel tops & chilli  
 Roast pear & Proscuitto skewers with Gorgonzola & wild rocket  
 Fresh winter figs with whipped goats cheese & red onion jam

**\* Festive Canapé Menu 3**

@ £13.50 per person –

Baby mozzarella & artichoke skewers with lemon & cracked fennel seed  
 Smoked venison & roast pear crouton with Rosemary jelly  
 Celery salted quail egg wrapped in Gravadlax with beetroot crème fraîche  
 Mini poppadoms with home made lime pickle & mint chutney  
 Roquefort, walnut & pear tart  
 Royal Bay oysters with mirin, chilli & cucumber vinegar  
 Jersey lobster tarts with mango & basil chutney

**\* Substantial Snack Platter**

@ £10.50 per person –

Scotch eggs with curry mayo  
 Mini sausage rolls  
 Smoked salmon on brown bread with cracked black pepper  
 Spinach & Gruyère tart  
 Pancetta, red onion & Parmesan tart



\* Minimum order 8 people  
 3 days notice required

## Party Menus -

### Terrines

For 12/16 people (5 day shelf life) -  
Ham hock & parsley @ £38.00  
Potted & smoked salmon with fresh horseradish,  
capers & lemon @ £40.00  
Duck & chicken liver parfait @ £45.00  
(Simply slice just before serving)

### Main Courses

Minimum order 8 people -  
Venison casserole with red wine & mushrooms,  
red cabbage & mash @ £9.50 per person  
Lamb casserole with winter vegetables,  
Rosemary & garlic @ £9.50 per person  
Jersey fish & scallop bake with dill, Parmesan &  
cheddar crust (presented in scallop shells) @  
£9.50 per person

### Desserts

9 to 10 portions @ £19.00 -  
Yuletide Christmas chocolate log  
White & dark chocolate mousse cake  
Boozy prune & Armagnac tart



### Cheese Boards

We have a direct supply of top quality English &  
Continental cheese from Covent Garden & will  
put a selection together for you. Please let us  
know of any preferences you may have.  
Basic @ £4.75 per person  
Deluxe @ £5.75 per person



## Extras -

### Trimmings

@ £32.00 for 6 -  
Chipolatas wrapped in bacon  
Chestnut, sage & shallot stuffing  
Restaurant quality gravy  
Cranberry sauce

### Quiche

@ £17.95 for 8 to 10 -  
Roquefort, walnut & rocket  
Fig, goats cheese & red onion  
Brie, tomato & rocket



### Bakery

Large granary loaf @ £2.75  
Large country olive loaf @ £2.50  
Granary rolls (6) @ £3.50  
Walnut bread @ £2.95  
Baguette stick @ £1.65

### Fruit & Nut Baskets

Small - 4 to 6 portions @ £10.00  
Medium - 8 to 10 portions @ £12.00  
Large - 12 to 14 portions @ £14.00

### Mince Pies

Mini mince pies @ £6.95 per dozen  
Medium mince pies @ .99p each  
Large mince pies @ £1.45 each

## Ordering -

contact Chrissi on 850805 or  
Email: [chrissi@jerseypottery.com](mailto:chrissi@jerseypottery.com)

For more menus & ideas  
please call Chrissi on 850805 or  
Email: [chrissi@jerseypottery.com](mailto:chrissi@jerseypottery.com)

More menus available online @  
[www.jerseypottery.com](http://www.jerseypottery.com)