



## "Catering & Events" Menus

If you choose from differing categories your menu will be priced accordingly based on your choices.

The menu cost also includes Villeroy and Boch crockery, Glazebrook & Co. cutlery, starched white tablecloths and napkins and waiting staff until the end of the meal. Drinks service staff are included in our drinks costs until the bar closes or drinks service is no longer required.

We offer a full co-ordination service right from booking your meal and entertainment requirements to designing and sending invitations. So if you require any further assistance with the organisation of your reception, party or event we would be delighted to assist.



## Menu Notes:

- We also have a full bar service available, including cash bars and cocktail bars.
- We can hire some amazing coloured and textured linen table cloths, napkins and chair covers, including organza overlays which can transform the look of your table and the whole room.
- Rolled linen napkins tied with raffia, coloured ribbon or flowers are available. Menus, place cards and a table plan can be printed from all of which can be made to match your colour scheme, theme, flowers etc.
- We offer a full bar service, which can be on a cash or account basis or limited drinks on account.
- **JP Food Design** – is a concept where the menu is written especially for you using the freshest best quality ingredients in season.
- Traditional menus can also be designed if required.
- All our vegetables when available, including asparagus, are grown on our Island.
- We use local free range eggs when available.
- We constantly check the provenance of our meat and how it has been reared to ensure quality.
- We try to use as many local ingredients as possible, however if it can be difficult to supply local produce in such large quantities, please bear with us should we not be able to source a particular fish due to availability.
- We source our fish carefully from local day boats wherever possible, which ensures ultimate freshness.
- We also support Hugh's Fish Fight.
- **G** = Gluten free
- **V** = Vegetarian

## First Courses

### Delicious -

Sustainable seafood gratin with tarragon and Parmesan crumble (100 maximum)  
Terrine of chicken with lemon, basil and garlic served with Jersey courgette chutney and toasted brioche

Warm Ragstone goats cheese with mulled figs and Balsamic roast walnuts (V)

Roast pear, Gorgonzola and rocket salad with candied hazelnuts, cider dressing and Parmesan crisp (V) (G)

'Old Jersey Particular' – yellow split pea and ham soup with crusty croutons

Hot and sour chicken, tofu and Shitake mushroom soup

Salt cod, rocket and slow roast plum tomato salad with grilled asparagus and lemon dressing (G)

Buffalo mozzarella, crisp Parma ham and candy beetroot salad with basil and olive salsa (G)

Piedmontese style Jersey peppers with garlic parsley and olives, grilled goats cheese and herb relish (G)

Venetian style artichokes with Parma ham, pipperade and rocket (G)

Marinated buffalo mozzarella, sweet tomatoes, crushed fennel, sweet roast fennel, oregano and the finest olive oil (V) (G)

Wild mushrooms and chorizo sausage on rustic country toast with poached egg and parsley dressing

Beetroot gravadlax with horseradish mousse and fresh horseradish and fennel cress

Traditional smoked and oak roast smoked salmon with chick pea blinis and citrus sour cream (Gluten free)

Goats cheese and mashed butternut squash bruschetta with tomato fondue, baby cress and salsa verde (V)

Cured ham, Spanish olives and Jersey blue cheese fritters with caramelised apples and cider vinegar dressing

Spinach, Pancetta and Dolcelatte cheese tart with tomato fondue, basil and cress salad

Classic Scotch smoked salmon with kipper mousse, fresh horseradish and rocket salad (G)

Herby green salad with roast pear, Roquefort cheese and candied walnuts with dried cherry and walnut vinaigrette (V) (G)

Smoked haddock Welsh rarebit on toast with rocket and slow roast cherry tomato salad and parsley dressing

Pancetta and artichoke tart with baby watercress, poached egg and hollandaise

Duck and chicken liver parfait with toasted brioche, sweet onion and pear chutney

Smoked mackerel and peppered oak roast salmon with wild cress, pickled cucumber and basil aioli

Warm smoked haddock frittata with melting farmhouse cheddar

Treacle cured salmon with pickled fennel and cucumber, beetroot crisps and citrus sour cream served with traditional Irish soda bread

Mixed beetroots and Jersey tomatoes with blue Monday cheese, sweet and sour walnuts and bitter cress

Wild mushroom risotto with Parmesan crisps, wilting rocket and buffalo mozzarella salad (V) (G)

Classic prawn cocktail with avocado and spicy Marie Rose sauce

Onion and Pancetta soup with Gruyere melts

Red onion and grilled aubergine tart with St Marcellin cheese and wild rocket (V)

## **Indulgent -**

Asparagus, wild mushroom, farmhouse bacon and sauté Jersey Royals with minted hollandaise

Porcini mushroom and spinach cannelloni with white truffle and mascarpone (V)

San Danielle ham with black figs, toasted hazelnuts, shaved Pecorino and chestnut and honey dressing (G)

Fish and shellfish platter – kipper paté, chilli grilled king prawn, oak roast salmon with creamy horseradish and Jersey crab mayonnaise

Potted smoked salmon with lemon spiked langoustine with spring onions and soured cream

French style grilled king prawns with garlic and parsley purée and herb and rocket salad (G)

Foie gras and chicken liver parfait with Madeira jelly and home made brioche

Grilled asparagus and poached egg with Pecorino sabayon, pea shoots and basil cress (V) (G)

Jersey chilli crab salad with grapefruit and avocado

Crisp roast duck salad with country style croutons and fruity sweet and sour dressing

Lemon and chilli dressed Jersey crab bruschetta with Italian style lentils and garlic mayonnaise

Garlic grilled king prawns with pea and bacon risotto and basil dressing (G)

Green pea soup with crab, scallop and citrus crème fraîche (G)

Tandoori style king prawns with rocket, white radish, cucumber and mint salad and caraway yoghurt

Insalata of grilled courgettes, buffalo mozzarella, roast hazelnut and orange dressing with San Danielle ham (G)

Prosciutto ham and torn mozzarella salad with roast butternut squash, grilled baby fennel and salsa rosso with roast pumpkin seeds

Antipasti of slow roast Italian style seasonal vegetables with sweet garlic dressing, salsa verde, buffalo mozzarella and cured meats (G) (Vegetarian available)

Pan roast fillet of organic salmon, smoked haddock chowder and basil essence

Sweet melon, Jersey crab and citrus dressing with lambs lettuce and pink grapefruit salad

Highlands plate – oak roast salmon, smoked trout and home cured salmon with lemon and horseradish and lightly spiced tiger prawns with bloody Mary mayo

Poached Jersey duck egg, Trompette de la Mare, baked brioche and Baslamic vinegar (V)

Local crab with sea vegetables, poached duck egg and parsley hollandaise (G)

### **Prestige –**

Sicilian style hot seafood pot with tomatoes, chilli and caper butter, monkfish, squid, mussels and prawns (G)

Asian style poached fillet of brill with carrot, leek and ginger

Seafood tasting plate – Jersey crab toasties, crab chowder with sweetcorn purée shot, scallop ceviche with lime and lemon and chilli grilled king prawn stick Singapore style

Jersey crab and scallop cannelloni with lemongrass and coconut broth

Roast Jersey lobster with young summer vegetables and crab tortellini

Seared Jersey scallops with Peking duck, ginger and shallot dressing and crab spring roll

Pan roast fillet of brill with caramelised fennel and salsa verde (G)

Pan fried scallops wrapped in Pancetta with Champagne broth, seasonal vegetables, peas and rocket (G)

Pan fried fillet of bass with butternut and aubergine capanata and Rosemary salmoriglio (G)

Ran roast scallops, pumpkin and tomato risotto with Parmesan crisps and chive dressing (G)

Smoked salmon, crab, avocado and langoustine cappucini with bloody Mary mayo

Fillet of beef carpaccio with foie gras parfait, sauternes jelly and melba toast



### **Table Meze's –**

(Tapas style bite size tasters for sharing around the table)

### **Italian cheese and charcuterie –**

Aged Provolone, Gorgonzola, Fontina and marinated Bocconcini with our own imported pure olive oil and crushed basil (V)

Roast peppers, aubergine, courgette, butternut squash, Italian olives (V)

Marinated Cippolini onions, baby artichokes, marinated mushrooms, artichoke, Parmesan aioli and classic caponata (V)

Prosciutto, Milano salami, bresola

Vine tomatoes, red pesto and warm Italian style bread (V)

### **Spanish style charcuterie –**

Spanish meat platter with butter beans, chilli and oregano

Basque style seafood salad with garlic, lemon and parsley

Artichoke and potato tortilla with piquillo pepper dip (V)

Baked chicory with quince and melting Manchego (V)

Grilled aubergine salad with basil oil and tomato dressing (V)

### **Turkish and Greek Meze –**

King prawns roasted in spiced tomato sauce with caraway and roast lemon

Feta and spinach filo roll (V)

Hummus, tzatsiki, taramasalata and babaganoush platter with crisp pitta

Turkish style meatballs with sweet pepper and oregano

Grilled courgette and halloumi rolls with crushed pine nuts and lemon oil (V)

### **Asian Meze –**

Aromatic duck rolls and hoi sin dip

Sticky beef short ribs with spring onions and coriander

Thai style squid and king prawn salad with lemongrass and Thai basil

Steamed pork wonton with chilli dressing

Tofu and beansprout wraps with hoisin and scallion (V)

### **Moroccan Meze –**

Char grilled lamb and apricot couscous with hairsa

Feta, broad bean and mint salad (V)

Briouat pastries with crab, coriander and cumin

Fried aubergine and polenta cakes with orange and olive yoghurt (V)

Baked fillets of brill with chermoula and tomatoes

### **Oyster Box Meze –**

Chicken liver parfait with toasted brioche and pear chutney

Capucinni bruschetta with local crab, smoked salmon, prawns and Marie Rose

Tempura of squid with tartare sauce

Royal Bay oysters poached in Champagne butter

Black fig and rocket with goats fritters and port dressing (V)

### **La Mare and Jersey Meze –**

Jersey crab cakes with spiced chilli jam

Pan roast scallop skewers with apple, celeriac and La Mare cider dip

Goats cheese and local tomato fritters with tarragon mustard yoghurt (V)

Tempura local whiting with tartare sauce

Jersey blue cheese with caramelised pear and roast shallot bruschetta with La Mare mustard dressing (V)

### **Castle Green Meze –**

Tempura ribs with Asian slaw and ginger chilli sauce

Sushi and sashimi platter with soy, pickled ginger and wasabi

Warm tomato foccacia (V)

Spanish jumbo olives with oranges and almonds (V)

Gazpacho shot with dressed crab

Vegetable antipasti with roast butternut squash, buffalo mozzarella, rocket and Parmesan (V)

## Main Courses

### Delicious –

Grilled corn fed chicken breast with tomato pesto cream, roast pine nuts, spinach and chard and butternut ravioli

Roast chicken breast with tarragon, chervil and wild mushroom sauce, seasonal vegetables and fondant potatoes (G)

Pan fried fillet of salmon with broad beans, radishes and lemon and celery vinaigrette (G)

Garlic butter grilled fillets of plaice with pumpkin orzo and lightly spiced tomato dressing

Thyme roasted fillet of black bream with crushed new potatoes, buttered gem lettuce, crispy Pancetta and peas with sauce vierge (G)

Char grilled chicken breast with wild mushroom risotto, shaved Parmesan, Balsamic sauce and wilted spinach (G)

Mustard crusted fillet of organic salmon with grilled king prawn, baby leek and beetroot vinaigrette (G)

Roast guinea fowl breast with a cepe and mascarpone risotto, roast vegetables and Madeira sauce (G)

Crisp confit duck leg with fondant potatoes, braised red cabbage, sweet roast salsify and sticky fig sauce (G)

Pancetta wrapped chicken breast with sage rösti, roasted butternut squash and sweet garlic sauté spinach (G)

Pan fried fillet of organic salmon, creamy sorrel sauce, peas, bacon and mash (G)

Pan roast fillet of cod with saffron risotto, prawn, tomato and basil dressing (G)

Feta and sun blushed tomato stuffed chicken breast with artichokes, sultanas and potatoes (G)

Fennel, lemon and sage roast pork belly with root vegetables, garlic and buttermilk mash (G)

Slow roast shoulder of lamb with caramelised fennel, Rosemary, hot pot potatoes and herb grilled lamb cutlet (G)

Baked fillet of haddock with baby leeks, spring onion orzo, warm pea and asparagus salad (G)

Fillet of cod with sand fire and sea pursalone sea vegetables, clams, mussels and shrimps (G)

Pan roast organic salmon fillet with Cullen shink, quail eggs, tiger prawns and lemon chive oil (G)

Rich braised lamb shank with celeriac mash, Rosemary gremolata and baby spinach (Perfect for winter)

Red wine braised lamb shank with olive oil mash, crisp red onions and honey roast carrots (Perfect for winter)

Pan roast fillet of day boat cod with shellfish risotto, grilled courgette salad and herb relish

Jersey Pottery fish and smoked fish pie with green vegetables and mint butter (Maximum 100 & location dependant)

Grilled corn fed chicken breast with braised lentils, Pancetta and sage, roast parsnips and carrots (G) (Perfect for winter)

Braised sticky beef with glazed vegetables, shallots and shitake mushrooms (Perfect for winter)

Braised lamb shank with a pesto mash, gratin of aubergine, roast pepper and tomato (Perfect for winter)

Classic red wine chicken with garlic potatoes, mushrooms, shallots and bacon and glazed root vegetables (G) (Perfect for winter)

## Indulgent –

Roast rib eye of Irish beef with roast garlic and tarragon butter, rocket, Pecorino, sauté potatoes and slow roast plum tomatoes (G)

Grilled lemon and rosemary fillet of brill with Italian style vegetables and Romesco sauce

Masarla spiced monkfish with curried lentils, sweet potato mash, beetroot crisps and coconut dressing (G)

Grilled rib eye of beef steak with grilled plum tomato, Portobello mushroom, béarnaise sauce, sauté potatoes, rocket and Parmesan salad (G)

Grilled fillet of brill with sweet roast pepper pesto, rocket, mixed courgette and chorizo salad and lemon and herb dressing (G)

Roast sirloin of aged Irish beef with summer squash, wild mushroom and baby spinach risotto and Madeira juices (G)

Poached fillet of lemon sole stuffed with Jersey crab served with a warm minted pea, broad bean and baby onion salsa (G)

Sweet and sour duck breast with oranges, cabbage and pot roast potatoes (G)

Classic hot and cold seafood aioli platter with boiled egg, new potatoes, king prawn, local fish, griddled scallop, seasonal vegetables and classic garlic mayonnaise

Provençal crusted roast best end of lamb with aubergine chutney, spiced young carrots and lyonnaise potatoes

Pan roast fillet of brill, crab and butternut squash risotto with tomato and herb dressing (G)

Pan roast fillet of brill with slow cooked fennel, salsa verde, pan roast scallop and minted Jersey Royals (G) (Perfect for spring or summer)

Roast best end of lamb with potato, squash, sage and Parmesan gratin with garlic beans and sherry sauce (G)

Poached fillet of John Dory with a Jersey crab cake, grain mustard sauce and warm rocket, green bean and courgette salad

Grilled aged sirloin steak with colourful pepper sauce, leaf spinach, lyonnaise potatoes and baby carrots (G)

Grilled rib eye steak with green beans, wild mushrooms, sauté potatoes, tarragon béarnaise and Madeira sauce (G)

Traditional roast rib of aged Irish beef with Yorkshire pudding, oven roast potatoes, cauliflower cheese, baby carrots, green beans and gravy

Herb roast rack of lamb with confit garlic, asparagus, Balsamic aged tomatoes, crushed new potatoes and Rosemary sauce

Drunken flat iron sirloin steak with sweet and purple hash with crusty ciabatta

Poached fillet of lemon sole stuffed with salmon and scallops with tomato and basil (G)

Indian style fillet of brill with spinach, coconut and lentil dhal (G)

Grilled rib eye of Irish beef with Charlotte potatoes, watercress pesto and fresh horseradish (G)

Herb and mustard crusted roasted rack of lamb with classic gratin dauphinoise, seasonal vegetables and port wine sauce

Roast loin of venison and braised venison casserole with pickled red cabbage and butternut squash (G)

Pan roast wild sea bass with chestnuts, chervil and cèpes (Perfect for winter)

Grilled rib eye with Bortolli bean cassoulet, cavolo nero (black cabbage), horseradish gremolata and Madeira sauce (G) (Perfect for winter)

Pan roast fillet of brill and Jerusalem artichoke risotto with purple sprouting broccoli and salsa verde (G) (Perfect for winter)

## Prestige –

Pan roast fillet of turbot with braised fennel and asparagus and roast lemon aioli

Classic fillet of Dover sole Veronique cooked with grapes and Champagne and served with green vegetables and minted Jersey Royals (G)

Roast cannon of lamb with roast vegetables, herb gnocchi and Rosemary gravy

Roast fillet of veal with creamed leeks, Marsala sauce, morel mushrooms and crisp sage (G)

Roast fillet of beef with cèpe and thyme risotto. Roast salsify and garlic roast beans (G)

Grilled fillet of beef with pumpkin mash, confit shallots, smoked Pancetta and wild mushrooms (G)

Roast loin of venison with sweet potato capanata, braised red cabbage and chestnut crumbs

Pan roast fillet of turbot with baby onions, peas, cabbage and smoked bacon and thyme béarnaise (G)

Fillet of beef Wellington with gratin dauphinoise, roast carrots and spinach (Maximum 100 & location dependant)

Grilled fillet of beef with golden girole mushrooms, salsa verde and hot pot potatoes (G)

Pan roast fillet of turbot and crab tortellini with wilted greens and sauce vierge

Green curry of Jersey lobster and monkfish with Asian mango salad and nam jim dressing (G)

Grilled fillet of beef with creamed potatoes, woodland mushrooms, fresh asparagus and truffle sauce



## Vegetarian Dishes –

### First Courses –

Grilled courgette, mint and hazelnut salad with grilled goats cheese bruchetta

Butternut squash velouté with ricotta and pumpkin ravioli

Pan seared tofu with tomato tortilla sauce and topped with tortilla strips

Bruschetta of creamy wild mushrooms, baby spinach and broad beans

Lightly roasted asparagus, crushed pine nut and artichoke salad with Parmesan shavings and aged Balsamic (G)

Caramelised pear, sweet and sour walnut and Gorgonzola salad with Parmesan crisps and slow roast red onions (G)

Red onion, leek and Dolcelatte tart with fennel cress and pine nuts

### Main Courses –

Melanzane ripene – classic Italian style stuffed aubergine with saffron risotto, plum tomato sauce and fresh Parmesan (G)

Black pepper and soy tofu with steamed rice and Asian salad

Sweet potato cakes with tempura of vegetables and lime and coriander yoghurt

Grilled Portobello mushroom, caramelised onion, wilted spinach, roast peppers and melting Welsh rarebit

Carrot and sweet potato rösti with char grilled vegetables, toasted goats cheese and caramelised walnuts (G)

Creamy wild mushroom stroganoff with puff pastry topping, wilted spinach, broad beans and parsley

Saffron and tomato risotto with char grilled courgettes, shaved Parmesan and rocket (G)

Porcini mushroom, butternut squash and chestnut shepherds pie

Rotolo of spinach, wild mushrooms, mascarpone and mustard fruits with brown butter, sage and Parmesan

Thai green coconut curry with baby spinach, baby corn and pumpkin with crispy shallots, chilli's and Jasmine rice (G)



## **Desserts –**

Individual chocolate fondue with fruits and biscuit dippers

Creamy ground rice with macerated golden raisins and pistachios (G)

Raspberry tart with chocolate sorbet

Red wine fruits with vanilla parfait and tender coconut shortbread

Lemon tart with fresh berries

Chocolate and chestnut terrine with Kirsch mascarpone

Simple crust pear and quince pie with crème Anglaise

Marinated strawberries with a dollop of cream (G)

Raspberry pavlova with fresh mango and passion fruit salad and lemon curd ripple

Baked ricotta cheesecake with lychees and kumquats in rosewater syrup

Assiette of treacle tart, marmalade ice cream and Jasmine crème brûlée

Assiette of baked chocolate cheesecake, passion fruit sorbet and coconut pannacotta

Assiette of cider jelly, black butter crème brûlée and French apple tart

Assiette of mango and lime trifle, walnut maple marshmallow and extra dark chocolate pie

Assiette of vanilla and clove cheesecake, plum sorbet and white chocolate and hazelnut crêpe

## **Genuine Jersey**

Jersey cream and honey Charlotte with steamed rhubarb

Seasonal three sorbet platter with wafers and dips

Lavender pannacotta, raspberry flan and milk chocolate shot

Pink pepper and Jersey cider pannacotta with black butter shortbread

Mint chocolate crème brûlée, yoghurt ice cream and single crust berry pie

## **Prestige –**

Shortbread with perfumed strawberries and lavender semifreddo

Lemon thyme crème brûlée, java chocolate torte and a finish of orange blossom tea

Kalamansi tart, kirsch steamed pears and walnut sorbet

Pink pepper and cider pannacotta with Black Butter caviar and wafer

## **Farmhouse cheese board –**

Individual selected cheese from the UK and France served with seasonal fruits, bespoke jars of our own chutneys, Artisan breads and fine biscuits

(from £50.00 to £80.00 per table of 10 depending on the selection and whether it's as dessert or in addition or a large board as a buffet for after dinner grazing.)

## **Jersey Ice Cream Station –**

Traditional toffee, chocolate, rum and raisin, mint choc chip, strawberry, cappuccino and honey crunch

served in waffle cones @ £3.00 each

with flakes, sauces and other naughty bits

## **Cakes –**

Individual dessert cakes from £2.50 per person including stand hire –

Cup cakes

Individual chocolate mousse cakes

Individual fruit mousse cakes

- We are also able to make celebration and wedding cakes to your requirement