



## Catering & Events Sample Menus

### First Courses -

Lemon and pepper smoked salmon with horseradish crème fraîche and fennel salad

Classic Scotch smoked salmon with herb and bitter cress salad, sour cream and blini's

Pumpkin and crab risotto with pan roast scallops served with a herb and tomato dressing (up to 200 guests)

Buffalo mozzarella with roast butternut squash, slow cooked plum tomato, rocket salad and red pesto

Potted duck with pistachio, confit duck with celeriac remoulade and parsley dressing

Terrine of foie gras with Sauternes jelly, crisp bean salad and warm brioche

Risotto 'Primavera' with shaved Parmesan, broad beans, peas, asparagus and fresh basil

Seafood salad — lobster, brill, crab and king prawn with Romesco sauce and herb mayonnaise

Pan pacific seafood appetisers — crispy prawn, sushi rolls, pan roast fillet of salmon with bok choy and teriyaki

Crab cannelloni with rocket salad and ginger sauce

Warm Thai beef salad with spicy lemon grass dressing

San Danielle ham with roast pumpkin, buffalo mozzarella, grilled asparagus and rocket dressing

Potted prawn, salmon and smoked salmon with lemon and lambs lettuce salad

Lobster and asparagus cocktail with dill Marie rose sauce

Wild mushroom and goats cheese Pissaladière with plum tomatoes and herb salad

Ham hock, foie gras and smoked duck terrine with sweet and sour Balsamic pears

Oak roast salmon with potato and celeriac rösti, baby spinach salad and chive dressing

Light and peppery Louisiana crab cakes and avocado sauce

Jersey lobster risotto with pan fried scallops, fennel salad and Bouillabaise sauce

Ham hock, roast free range chicken and prune terrine with red onion chutney

Scottish salmon appetisers — tartare of salmon, smoked salmon, crab roulade and classic Gravdax with lemon and pepper crème fraîche

Pan roast scallops with creamy leek sauce and crispy pancetta

Pan roast fillet of brill with coconut, saffron and lentil sauce served with a coriander pistou

Crispy Pancetta and shallot salad with garlic roast wild mushrooms and butternut squash with a sherry vinaigrette

Trio of seafood — Gravdax of smoked trout with onion confit, creamy Jersey crab with saffron mayonnaise and pan roast scallop with leaf mint, pea shoots and crispy Parma ham

Jersey lobster salad with lambs lettuce, chive and lemon oil and local tomatoes

## **Main Courses -**

Grilled corn fed chicken breast with creamy mash, Balsamic shallots, baby carrots and Pancetta sauce

Pan roast corn fed chicken breast with creamy mash, shallot, bacon and mushroom sauce served with seasonal vegetables

Grilled chicken breast with chorizo, potato and parsley served with seasonal cabbage

Grilled corn fed chicken breast with Pancetta and raisins, braised potato and seasonal cabbage

Roast loin of organic pork stuffed with garlic and sage with roast vegetables

Roast fillet of pork wrapped in Pancetta with celeriac and apple dauphinoise

Roast spiced guinea fowl breast with pumpkin, spinach and potato ragout and a roast garlic and oregano sauce

Pot roast loin of veal with wilted spinach, squash caponata, morel sauce and fondant potatoes

Roast saddle of venison with braised red cabbage, herb mashed potatoes and wild mushroom sauce

Char grilled fillet of Irish beef with rösti potato, slow roast plum tomato, green beans and béarnaise sauce

Roast fillet of beef with cauliflower cream, roast red onions, sauté potatoes and red wine sauce

Slow roast fillet of beef with herb and yoghurt mashed potatoes, honey roast carrots and Madeira sauce

Roast fillet of beef with wild mushroom puree, truffle croquette potatoes and green beans

Fillet of beef Wellington with creamy mash and baby carrots \* (for up to 100 guests & location dependant)

Roast rib eye of beef with horseradish mash, roast shallots, fine beans and Burgundy jus

Grilled fillet of beef with fondant potatoes, slow roast mushrooms, cabbage and bacon served with stout gravy

Roast canon of lamb with rosemary gremolata, dauphinoise potatoes and baby leeks

Roast rack of lamb with creamed spinach, sauté potatoes and lentil sauce

Roast rack of English lamb with white bean and truffle purée, creamed spinach and fondant potatoes

Roast best end of lamb with aubergine puree, spiced baby carrots and pot roast potatoes



## **Fish Main Courses –**

(Due to time of year there can sometimes be problems sourcing fish for larger parties, however we will keep you informed of availability should you choose fish. Fluctuations in the market may imply an increase on fish, we will do our utmost to ensure this doesn't happen, however in the event it does we will advise you as soon as we know what it will be and will offer you alternatives if required.)

Roast saddle of monkfish with spinach cannelloni and saffron sauce

Pan roast fillet of turbot with a mussel and scallop sauce, baby spinach, baby leeks and asparagus

Pan roast fillet of brill with tomato fondue, melting herb crust and lemon butter sauce

Grilled fillet of sea bass with braised chicory, baby fennel and citrus dressing

Thai style baked fillet of brill in a banana leaf with lemon grass and ginger flavoured sauce

Roast fillet of sea bass with fennel mash and tomato and lemon dressing

Poached fillet of John Dory with baby spinach and roasted butternut squash and spiced butter sauce

Pan roast fillet of salmon with cucumber, asparagus and baby spinach with Balsamic dressing

Roast fillet of halibut with roast artichokes and tomato and anchovy vinaigrette

Pan roast fillet of sea bass with scallops, roast pumpkin and a basil and lemon dressing

Poached fillet of halibut with a puree of Savoy cabbage, crispy Pancetta and a wild mushroom dressing

## **Vegetarian First Courses -**

Tomato, caramelised red onion and Feta cheese empanadas

Artichoke and Parmesan ravioli with roast butternut and sage butter

Grilled asparagus with Parmesan zabaglione and shallot dressing

Chilli roast butternut squash with buffalo mozzarella, basil and rocket salad

Goats cheese and pear crostata with beetroot and roast garlic salad

Roast shallot and pumpkin tart with melting smoked cheddar, plum tomato and pesto sauce

Spinach and goats cheese gnocchi with a wild mushroom and rocket salad

Roast red onion, chicory, asparagus and crouton salad with melting goats cheese

## **Vegetarian Main Courses -**

Spinach and ricotta cannelloni with plum tomato sauce and Grana Padano

Crispy potato cakes with melting Gruyère, sweet pepper compote and grilled asparagus

Chestnut and wild mushroom cottage pie

Grilled Polenta with wild mushrooms and Mascarpone

Roast aubergine stack with caponata and hummus

Sweet potato, pumpkin and spinach Malaysian curry with Jasmine rice

## **Cold Buffets –**

### **Menu 1**

Honey roast ham, garlic roast pork and pork and prune rilette platter with caper mayonnaise

Roast sirloin of beef with caramelised red onions and watercress salad

Gravadlax and oak roast salmon platter with lemon and black pepper crème fraîche

Sweet melon platter with crab, prawns and herb dressing

Grilled courgette and roast pepper with mint and yoghurt dressing

Pasta salad with sun blushed tomatoes, pesto and roasted pine nuts

Roquefort, honey roast pear and walnut salad

Brie and rocket quiche

### **Menu 2**

Seafood salad – mixed seafood including prawns, mussels and squid in a garlic and herb dressing

Asian beef salad with sour mango, spring onions and coriander

Ham hock, foie gras and smoked duck terrine with apple chutney

Celeriac, roast walnut and apple salad with lemon crème fraîche

Potato, radish and grilled artichoke salad with crushed coriander dressing

Baby spinach, avocado and pecan nut salad with fresh Parmesan and slow roast tomatoes

Caramelised red onion and goats cheese tart

Asparagus, Parma ham and roast shallot salad with salted almonds

### **Deluxe Menu**

Jersey lobster and crab platter and Scottish langoustine and peppered smoked salmon platter served with mayonnaise, Marie Rose and herb mayonnaise

Grouville bay oysters with shallot vinegar

Fillet of beef served with sweet and sour red onions

Roast aubergine and sweet pepperdew salad with olive oil and yoghurt dressing

Spanish blue cheese with red chicory and roast walnuts with caramelised pear

Buffalo mozzarella, roast beetroot and basil salad with red pesto

Little gem salad with sour cream, cucumber and rocket

Hot minted Jersey Royals



## Desserts –

Strawberry and raspberry ripple semolina pudding with minted crème fraîche

Double chocolate tart with rum soaked sultanas

Assiette gourmand – smooth vanilla mousse, rhubarb and strawberry ripple and Florentine fingers

Marinated exotic fruit kebabs on zesty white wine and anis cream

Orange and star anis macerated rhubarb on vanilla sponge with crunchy hazelnut ice cream (for up to 50 guests and location dependant)

Light chocolate truffles with nuts and raspberries

Grand éclair with orange, syrup and cocoa Brazil nuts

Assiette gourmand – calvados cassiata, mango and almond mille feuille and cinnamon shot (for up to 50 guests)

Cold raspberry and pear crumble with hot chocolate custard

Champagne and red fruit knickerbocker glory with almond brittle

Assiette gourmand – crème caramel, pineapple and white rum sponge and Caribbean milk chocolate shot with dippers

Raspberry tart with clotted cream

Eggnog parfait in a ring of almond chocolate with hot raspberries (for up to 50 guests)

Chamomile and lime pannacotta with passion fruit and macaroon biscuit

Hot gourmet toffee apple with mulled wine ice cream and treacle brandy snap (for up to 50 guests and location dependant)

Assiette gourmand – fresh berries with dip, Champagne jelly and poached pear in chocolate dress

Exotic fruit salad in a crunchy tuile basket

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Coffee & Chocolate coffee beans

