



Party Menu

Oak Smoked Salmon, Guacamole and Prawn Tian
citrus crème fraiche

Warm Wood Pigeon Breast
on baby leaves, beetroot, crispy pancetta and hazelnut vinaigrette

Deep fried Somerset Brie
on red onion marmalade with walnut bread

"Surf and Turf"
Beef Carpaccio, tiger prawn and arugula salad

Mango Sorbet

French Onion Soup with gruyere cheese crouton

Grilled Sirloin Steak
air dried plum tomato, Guernsey Portobello mushrooms on creamy Madagascan pepper sauce

Oven Roasted Rump of Lamb
with herb crust on roasted garlic and Rosemary jus

Braised Duck Leg
with Tangerine-Hoisin glaze

Pan Seared Fillet of Sea Bass
with lemon, anchovy and caper velouté

Grilled Aubergines
with spicy chickpeas and Greek honey walnut sauce

Trio of Local Crab
"cake, spring roll and fresh picked" with Wasabi crème fraiche

Served with a Selection of Potatoes and Seasonal Vegetables

Macerated Strawberries
in rum baba with Le Hechet Farm honey comb ice cream

Triple Chocolate Bavaois
with a ginger nut crumble

Selection of Guernsey, British and European Cheese

Coffee and Home Baked Cookies

£22.50

per person