


## Party Menu 2026

### Seafood Tower

Greenland Prawns, local Crab, Scottish Smoked Salmon Tartar Thousand Island Dressing

*(this dish may contain crab shell)*

**Buffalo Mozzarella, Cantaloupe Melon & Avocado (GF, DFO)**   
*Bocconcini and Parma ham salad*

**Falafel, Beetroot Hummus (GF, DF)**   
*Tahini sauce*

**Crispy BBQ Ham and Mature Cheddar Arancini**

**Seared Smoky Garlic King Prawns and Chorizo (GF, DF)**

**Palm Heart, Leek and Potato Soup (GF, DF)** 



**Pink roasted Mustard and Herb Coated English Sirloin of Beef (GFO, DFO)**  
*Madagascan Pepper Sauce*

**Duo of Duck (Confit Leg, Pink cooked Duck Breast) (GF)**  
*tangy Orange and Red Currant Jus*

**Baked Salmon "Wellington" (GFO, DFO)**  
*with Spinach encased in Puff Pastry, Dill White Wine Velouté*

**Pan-fried Fillet of Lemon Sole "Breton" (GFO, DFO)**  
*Laced with creamy Mushroom and Prawn Sauce*

**Vegetarian Paella (GF, DF)**  
*Grilled Mediterranean Vegetables*

**Aubergine, Potato and Puy Lentil Moussaka (GFO, DF)** 

**Fine Kenya Bean, Carrot and Leek Bundle - Sauteed Rosmary Potatoes**



**Baked Alaska with marinated Berries (GFO, DFO)**

**Limoncello Tiramisu**

**Brownie Sundae (GFO, DFO)**

Guernsey Vanilla Ice cream , Brownie cubes , warm Belgian Chocolate Sauce

**Selection of Local, British and Continental Cheese (GF)**  
*Homemade Chutney, Walnuts, Grapes, Oat Crackers*



**Filter Coffee and Homemade Chocolate Cookies (GFO)**

**Allergy Index: GF/DF - Gluten & Dairy Free,  
GFO/DFO – Gluten & Dairy Free Option Available**

**£37 + 10% service charge**