



Party Menu

SHELFISH BISQUE

Parmesan Croute

DUCK LEG CROQUETTES

Roasted Beetroot, Plum & Apple Jam

PAN SEARED JERSEY SCALLOPS

Sautéed Spinach, Salmon Mousse, Sauce Vierge

BAKED AUBERGINE TERRINE (VG)

Confit Garlic, Tomato Salsa, Courgette Crips



SURF & TURF

6oz Rib Eye steak, Garlic King Prawns, Hand Cut Chips, Roasted Vine Tomatoes

PAN FRIED RACK OF LAMB (4.50 Supplement)

Slow Cooked Lamb Shoulder, Parisian Potatoes, Root Vegetable Puree, Red Wine Jus

STUFFED CHICKEN BALLOTINE

Dauphinoise Potatoes, Tender Stem Broccoli, Wild Mushroom Fricassee

GRILLED FILLET OF SCOTISH SALMON

Prawn & Scallop Risotto, Grilled Asparagus

THAY STYLE VEGETABLE PA NAENG (VG)

Potatoes, Broccoli, Courgettes, Carrot, Sticky Rice



STICKY TOFFEE PUDDING

Pistachio Ice Cream, Toffee Sauce

WHITE CHOCOLATE CRÈME BRULEE

Vanilla Shortbread

SELECTION OF JERSEY ICE CREAM

Strawberry, Vanilla, Chocolate

CHEESE BOARD

Danish Blue, Brie, Smoked Cheddar, Celery, Grapes, Biscuits

30.00

(+ 10% service charge)