



BOARDROOM LUNCH MENUS

With a focus on taste, texture and presentation, fine dining is typically for a smaller number of guests, where there is formality in the service, menu, table, and elegance in the type of food prepared.

Starters

Warm smoked salmon & watercress tart seared scallop, capers, lemon dressing

Carpaccio of peppered beef, celeriac remoulade, shaved parmesan, truffle oil

Fresh asparagus tomato and shallot salad, lemon & chervil hollandaise (V)

Marinated tiger prawns, Asian style vegetable julienne, wild rice, warm oriental dressing

Smoked chicken Caesar salad, parmesan filo basket, Caesar dressing

Caprese salad, (mozzarella, tomatoes and basil) & Italian fresh herb dressing (V)

Goats cheese & honey mousse, tomato, basil and red onion salad, ciabatta croutons

Wild mushroom soup with truffle croutons & chive crème fraiche (V)

Fillet of smoked mackerel, fennel & apple slaw, carrot & coriander puree

Fillet of sea bass with beetroot risotto, cucumber salsa

Tian of prawns and Guernsey crabmeat, avocado puree, pickled cucumber noodles, marie rose

Parisienne of melon, orange zest, mango compote, Malibu and mint syrup (V)

Fillet of monkfish, shellfish and smoked haddock chowder, wilted greens

Coronation chicken terrine, sweet pickled vegetables, cucumber & mint crème fraiche

Warm spring onion & Shropshire blue cheese tart, lychee, mango & chili salsa (V)

Salad of honey roasted fig, Dolcelatte, rocket, ciabatta croutons (V)

Honey sesame roasted duck breast, beansprout, cucumber & spring onion, plum & hoisin dressing



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Main courses

Fillets of sole, Cocotte potatoes, asparagus, wild mushrooms , Noilly prat cream

Thai vegetable curry, steamed rice, poppadum julienne vegetable salad (V)

Pancetta wrapped monkfish, crushed potatoes, fine beans, saffron & mussel cream

Warm salad of tiger prawns, chorizo, roasted peppers, roasted new potato wedges

Roast supreme of chicken, smoked bacon rosti, balsamic shallots, roasted carrots, port jus

Sliced sirloin steak, butter roasted potato, vine cherry tomatos, seasonal salad, peppercorn cream

Maple roast breast of duck, colcannon, wilted Guernsey spinach, pancetta, raspberry jus

Seared Guernsey scallops, garlic and herb mash, pancetta lardoons, saute greens, champagne butter sauce

Guernsey lobster salad, buttered new potatoes, lemon & herb dressing

Asparagus and pea risotto, Parmesan and poppy seed tuille, dressed rocket (V)

Fillet of Guernsey turbot, new potatoes, green beans, parma ham, hollandaise sauce

Guernsey shellfish thermidor, seasonal vegetable panache

Rack of lamb, rosemary & thyme crushed potatoes, roasted vegetables, caramelised shallot jus

Pan fried fillet of bass, crab and coriander potatoes, vegetable noodles salad, Asian dressing

Wild mushroom linguini, shaved parmesan, crisp Guernsey rocket, oven roasted cherry tomatoes (V)

Oriental vegetable cottage pie sweet potato and sesame mash (V)



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Desserts and cheese

Individual fruit plate, Greek yoghurt & maple syrup

Chilled lemon tart, fresh raspberry compote, crumbled meringue

Warm apple and cinnamon tart tatin, brandy roasted apples, sultana crème fraiche

Butterscotch mousse, tropical fruit salad

Seasonal berry and champagne jelly crème Anglaise, shortbread biscuits

Warm citrus fruit sponge, chocolate sauce

Individual cheese platter, biscuits, chutney, grapes, dried fruits

Vanilla panna cotta, summer berry soup, brandy snaps

Lemon posset, fresh raspberries, shortbread biscuits

Sticky toffee pudding, toffee sauce, chocolate dipped honeycomb pieces

Fresh strawberries, Champagne sabayon