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## DINNER COLLECTION

*Usually selected for more formal occasions or celebrations.  
Dinner can be served in three or more courses, and courses are  
often chosen to complement each serving.*

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## Spring & Summer Dinner Collection 2014

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Please choose your own menu by selecting one starter, one main course and one dessert to create your own menu for your function. Please feel free to discuss with us the feasibility of having a choice of dishes at your event.

Once you have selected your menu we can price accordingly.

Also please choose one vegetarian starter and main course and ensure we are advised of any dietary requirements in advance.

If you would like to discuss any particular dish or create a certain cuisine theme, please do not hesitate to get in touch.

As a company we believe the menus that we construct should be as unique as our clients. Formulating a menu in collusion with clients from our range of food collections, allows truly original offerings. It allows you to create an extraordinary menu rather than the ordinary!



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## Spring & Summer Dinner Starters

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### Soups

Vine tomato, garlic confit soup with crème fraiche

Pea, mint & courgette soup

Spring vegetable soup with boursin beignet

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### Cold Starters

Ham hock compression, crisp apple, watercress salad, meaux dressing

Line caught mackerel fillet, gooseberry purée, crisp fennel, orange carpaccio, lambs lettuce

Sardines escabeche Catalan style with sweet smoked paprika, citrus and olive oil

Coronation chicken terrine, curried mayonnaise, crisp salad

Home cured salmon, crisp radish, crème fraiche, herb dressing

Goat's cheese and chive mousse, heirloom tomato and black onion seed chutney, granary toast V

Marinated vegetable timbale, Manchego crisps, mizuna, balsamic syrup V

Aberdeenshire smoked salmon, celeriac remoulade, baby leaves, orange dressing

Salad of seared duck, pancetta, watercress, pink grapefruit, honey lavender dressing

Roasted vegetable gateaux, Greek salad, pitta strips V

Hot smoked salmon nicoise salad

Slate of parma ham, salami Milano, bresola, olives, artichokes, sun blushed tomatoes, ciabatta

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## Spring & Summer Dinner Starters

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### Warm Starters

Braised field mushroom, pecan, sage and Cashel blue crumb, baby leaves, wild garlic aioli V

Smoked haddock and tarragon fishcakes, watercress salad, sweet cucumber relish

New season English asparagus, prosciutto, herb salad, chervil hollandaise

Courgette & feta fritters, salad of roasted cherry tomatoes, rocket leaf, aioli dressing V

Seared yellow fin tuna, Asian slaw, ramen chilli & sesame noodles

Warm tartlet of mushrooms, spinach, garlic Guernsey cheddar, tomato concasse, summer leaves V

Brie de meaux, roasted butternut, sage filo parcel, basil pesto dressing, summer leaves V

Twice baked goats cheese soufflé, baby leaf, honey roasted fig and pecan salad V

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## Spring & Summer Dinner Mains

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### Chicken & Poultry

Chicken breast stuffed with a thyme mousse, local asparagus, creamy asparagus sauce, Guernsey new potatoes

Free range chicken Kiev, warm salad of green beans, Guernsey new potatoes, roasted cherry plum tomatoes

Chicken supreme, goat's cheese & sun blushed tomato stuffing, buttered mash, potato fondant, madeira jus

Corn fed chicken supreme, parmesan fondant, summer vegetable consommé

Somerset guinea fowl breast, fondant potato, crisp vegetables, rich Madeira sauce

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### Lamb

Slow roasted Moroccan spiced lamb shoulder, Swiss chard, peas and creamed potato, roasting juices

Spring rack of lamb with, charred asparagus and baby new potatoes

Marinated rump of lamb, wilted spinach, turned root vegetables, redcurrant jus

Best end of lamb, mint dauphinoise, Greek salad

Rack of lamb, parsnip puree, crushed minted peas, parmentier potatoes, lamb jus

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### Pork

Loin of pork, creamed leeks, fondant potato, thyme jus

Pressed belly of pork, bramley rosti, glazed baby carrots, Rocquette cider jus

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### Beef

Rib of beef, hand cut chips, béarnaise sauce, summer salad, roasted cherry tomatoes

Peppered fillet steak with roasted baby vine tomatoes & summer purée

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## Spring & Summer Dinner Mains

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### Fish

Sea bass fillets, radish, chargrilled baby gem, spring onions, caramelised honey, ginger & lime butter

Selection of shellfish, garlic aioli, Guernsey new potatoes, mixed salad, crusty bread

Seared fillet of red mullet, caponata, summer herb and new potato cake, lemon oil

Local plaice fillets, pimento, samphire, grilled tomato, red onion and chilli salsa

Fillet of salmon, pistachio and lemon crust, jersey royals, caramelised shallots, watercress sauce

Teriyaki salmon fillet, pak choi, mange tout, baby corn & chilli ginger noodles

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### Vegetarian

Tomato, aubergine and chickpea stew with a hint of chilli, cous cous, fresh herbs & charred halloumi

Butternut squash, red onion and gruyere tart, sweet pepper coulis, wilted baby spinach

Trio of baby vegetables, smoked paprika ratatouille, tarragon cream

Fort grey, leek & sun blushed tomato tartlet, radish and summer leaf salad

Pea, Asparagus & Bean Croquettes with Lemon Butter Cream

Open ravioli with sautéed leek, wild mushrooms, fresh basil pesto & toasted pine nuts fresh Asparagus, pea & broad bean risotto

Mushroom, spinach & blue cheese en crouté

Pea, edamame bean and taleggio tart

Summer vegetable moussaka

Courgette & ricotta cannelloni

Courgette, cannellini bean & feta cakes, tomato salsa & rocket

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## Spring & Summer Dinner Desserts

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### pudding

Vanilla crème brûlée  
Raspberry or vanilla pannacotta, fresh berries  
Chocolate and honeycomb tart, sweetened mascarpone  
Apricot bread and butter pudding, crème anglaise  
Lemon and ginger cheesecake, mint and raspberry coulis  
Blueberry Eton mess  
Seasonal fruit plate with fruit sorbet and sherbert  
Summer pudding, pistachio ice cream, berry coulis  
Honey baked soft fruits, salted caramel & mascarpone  
Chocolate chip cheesecake, cherry compote  
Dark chocolate pot, orange shortbread  
Espresso cream profiteroles, white chocolate sauce  
Pimms, mint and strawberry martini trifles  
Lemon posset, sesame and maple crackers

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### Cheese Course

Guernsey Cheeseboard; The Guernsey Dairy's extra mature cheese, Smoked Guernsey cheese, Fenella Madison's Torteval Fort Grey cheese served with dried fruit, celery, grapes, crisp savoury biscuits, relish & Guernsey butter  
  
Classic Cheeseboard; Local, English & Continental cheeses served with dried fruit, celery, grapes, crisp savoury biscuits, relish & Guernsey butter

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### Coffee & Candies

Locally Roasted & Ground Bean14 coffee; Rwandan Mugombwa filter coffee served in thermal cafeterias  
  
Classic chocolate mints  
  
Chocolate truffles  
  
Guernsey Fudge  
  
Rich chocolate brownie bites

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