



Outside Catering

Starters

- Whipped beetroots, golden Guernsey goat's cheese, walnut relish £7.95
- Grilled courgettes, roasted peppers & pesto £6.75
- Smoked salmon, confit shallots, crispy pancetta £9.25
- Guernsey crab, shaved fennel, orange segments & citrus gel £13.25
- Seared scallops, cauliflower purée, seaweed butter & confit chorizo £10.50
- Bayonne ham, poached pears, wild rocket & aged balsamic £7.95
- Farmhouse pâté, toasted ciabatta, sundried tomato chutney £7.25
- Glazed pork belly, apple & celeriac remoulade £7.95

Main Courses

- Half baked cauliflower, curried lentils, labneh & coriander oil £15.95
- Baked sweet potato, greens, golden Guernsey goats cheese, roasted pepper & toasted seeds £15.95
- Pan-seared sea bass, cauliflower soubise, braised fennel & hazelnuts £21.50
- Baked cod, herb gnocchi, roasted vegetables and red pepper sauce £21.75
- Roasted salmon, herb crushed new potatoes, sundried tomato, butter sauce £18.95
- Filet of beef, horseradish pomme pure, spinach, wild mushrooms, beef jus £28.25
- Roasted turkey, roasties, sprouts & bacon, root vegetables, gravy
- Corn-fed chicken supreme, tarragon mashed potato, smoked chicken bon bon £17.50

Desserts £7.95

- Rippled cranberry cheesecake, cranberry compote, vanilla tuile
- Passion fruit panna cotta, sablé crumb, fresh raspberries
- Vanilla crème brûlée, berries, lavender shortbread
- Praline dome and salted caramel sauce
- Rhubarb and custard
- Classic sticky toffee pudding
- White chocolate and raspberry fondant

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Selection of continental cheese, chutney, grapes & crackers £8.25

Freshly brewed bean 14 coffee and a selection of teas with chocolates