



Outside Catering

Lunch/Dinner Menu

Starters

Warm buttered lobster, mango and spinach salad **£12.75**

Handpicked Guernsey crab, salad of pink grapefruit and cucumber **£10.00**

Slow cooked duck confit, pear and sherry salad **£8.00**

Twice baked cheese soufflé and toffee walnuts **£8.25**

Fillet of beef carpaccio, rocket shaved parmesan and balsamic **£8.95**

Warm salad niçoise topped with Fort Grey bon bons **£7.25**

Spring pea and mint soup crumbed goat's cheese and crisp pancetta shard **£6.50**

Seared Guernsey scallops radish and green bean and warm chive beurre blanc **£10.25**



Main courses

Rump of lamb, puy lentils mixed vegetables and thyme jus **£21.95**

Corn- fed chicken charred baby gem and chestnuts, caramelised onion and potato, marsala sauce **£17.50**

Fillet of Scotch beef on potato and celeriac purée and watercress sauce **£29.50**

Slow cooked ox cheek, braised red onion, Chantenay carrots, grain mustard mash and red wine jus **£19.00**

Brill fillet and clams smoky buttered kale crushed lemon new potatoes **£22.50**

Hand dived scallops on a pea, spring onion and lemon herb risotto **£19.50**

Roasted sea bass pak choi, warm cucumber salsa and vine tomato butter sauce **£21.95**

Gnocchi, wild mushroom and baby leaf spinach with creamy blue cheese **£15.50**



Dessert

All desserts £7.95 including coffee or tea

Baked egg custard tart and orange marmalade

Warm sticky toffee pudding and vanilla icecream

Raspberry crème brûlée with crisp shortbread biscuit

Dark chocolate and hazelnut salted caramel sphere

Vanilla panna cotta and passion fruit

Individual classic sherry trifle

Selection of local and continental cheeses, dried fruits, celery, grapes and biscuits

Afterwards

Locally ground Bean 14 coffee

Selection of freshly brewed teas

Chocolate truffles