



Lunch and Dinner Menus

Starters

Warm buttered lobster, mango and spinach salad

Handpicked Guernsey crab, salad of pink grapefruit and cucumber

Slow cooked duck confit, pear and sherry salad

Quail ravioli on sautéed king oyster mushroom, tomato and tarragon dressing

Twice baked cheese soufflé and toffee walnuts

Fillet of beef Carpaccio, rocket shaved parmesan and balsamic

Creamed artichoke veloute and truffle essence

Chicken liver parfait brulee, griddled walnut bread and red onion relish

King prawn thermidor mac n cheese

Warm salad nicoise topped with fort grey bon bons

Spring pea and mint soup crumbed goats cheese and crisp pancetta shard

Seared Guernsey scallops radish and green bean and warm chive buerre blanc



Lunch and Dinner Menus

Main course

Rump of Lamb, puy lentil vegetable barigoule and thyme jus

Pan roasted fillet of veal, oyster mushroom, cavolo nero and truffle mash

Cornfed chicken charred baby gem and chestnuts, caramelised onion and potato cake and marsala sauce

Five spiced duck breast, stir fried asian greens fine noodles and plum sauce

Fillet of Scotch beef on potato and celeriac puree and watercress sauce

Tapenade stuffed saddle of lamb with garlic, rosemary mixed green beans & boulongere potatoes

Slow cooked ox cheek, braised red onion, chantenay carrots, grain mustard mash and red wine jus

Local turbot, wild mushroom and asparagus creamed tagliatelle

Brill fillet and clams smoky buttered kale crushed lemon new potatoes

Caramelised red mullet, fondant potato and fish pot au feu

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

Open lasagne of lobster, wilted greens grain mustard and caper dressing

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

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

Mediterranean vegetable tart tatin melted telagio and rocket



Outside Catering

Lunch and Dinner Menus

Dessert

Warm apricot Clarfoutis and vanilla crème fraiche

Baked egg custard tart and orange marmalade

Summerberry pudding and thick Guernsey cream

Raspberry crème brulee with crisp shortbread biscuit

White chocolate and lemon mousse with blueberry jelly

Rich chocolate tart and clotted cream cranachan

Warm mini Eccles cakes, and potted white stilton

Camomile pannacotta and fresh strawberries

Chilled champagne and rhubarb soufflé

Individual classic sherry trifle

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

Roasted fig and almond tart and warm vanilla custard

Afterwards

Locally ground Bean 14 coffee

Selection of freshly brewed teas

Chocolate truffles