



Outside Catering

SPRING/SUMMER MENU 2019

TO START

- Risotto of broad bean, asparagus and locally smoked salmon
- Confit duck leg salad, poached duck egg and homemade pickles
- Minted pea and spring onion soup and parmesan tuilles
- Pressed roasted vegetable terrine, griddled pesto crostini
- Hot smoked salmon, chilli lemon dressing
- Cayenne grilled aubergine and plum tomato salad
- Poached local lobster and citrus gel
- Warm Guernsey crab cake, brown crabmeat mayo and micro herbs
- Ham hock and parsley terrine, home pickled vegetables
- Pan seared Guernsey scallops, chorizo and sea purslane
- Twice baked cheese soufflé, chive oil and herb salad

MAIN EVENT

- Roasted pork loin with plum sauce, stir fried spaghetti vegetables
- Pan roasted corn fed supreme of chicken, heritage carrots, curly kale and pancetta
- Pressed slow cooked belly pork, cauliflower popcorn, savoy cabbage and bramley apple ketchup
- Seared duck breast, wilted pak choi, crushed squash and blackberry jus
- Rump of lamb, creamy herbed mash and greens
- Griddled sirloin steak, triple cooked rosemary chips, wild mushrooms and béarnaise
- Seared fillet of salmon, minty seasonal greens
- Local fillet of Pollock, crushed new potatoes and sprouting broccoli
- Escalope of bass, smoky bacon, red chicory and runner beans
- Roasted cauliflower and spiced curried lentils
- Celeriac steak, whipped parsnip and pickled wild mushrooms
- Mediterranean vegetable stuffed eggplant and spiced tomato sauce



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TO FINISH

- Vanilla panna cotta and wild berry soup
- Warm apple tart tatin and thick Guernsey cream
- Trio of dessert: Sherry trifle shot, lemon posset tart and raspberry cheesecake dome
- Summer berry pudding
- Warm Guernsey gauche bread and butter pudding with vanilla sauce
- White chocolate and peach melba pave
- Dark chocolate and salted caramel sphere and edible popping soil
- Lemon meringue mousse and raspberry caviar
- Rhubarb and custard slice
- Spiced milk and toffee tart and berry compote
- Poached fig and orange blossom mousse
- Baked carrot cake cheesecake
- Selection of local and English cheeses, served with homemade chutney, fruits and biscuits

All menus are inclusive of freshly ground Bean 14 coffee, a selection of speciality teas and chocolates. Petit Fours are available upon request and are charged as an extra.