

Conservatory

Canapé Menu

Asparagus and Parma Ham Roll

Beef-en-Croûte with Gremolata

Lamb Kofta

Baked New Potatoes
sour cream

Scallop wrapped in Pancetta
sauce béarnaise

Smoked Salmon
potato blinis

Cucumber Cup with Crab
tarragon mayonnaise

Mini Red Onion Tarts (V)

Mozzarella and Cherry Tomatoes
pesto marinate (V)

White Bean and Sage Crostini (V)

-----ooOoo-----

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Finger Buffet Menu

Selection of Finger Sandwiches:

Prawn Marie Rose with Iceberg Lettuce
Smoked Salmon with Philadelphia Cream Cheese
Chicken Tikka with Yoghurt Mango Chutney
Farmhouse Ham, Dijon Mustard, Cheddar Cheese (V)
Egg, Mayonnaise, Mustard Cress (V)
Tomato, Guacamole, Mozzarella Sweet Basil (V)

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Avocado with Tuna Melt

Mushroom Stuffed with White Crab Meat

Tiger Prawn and Chorizo Skewers

Ham and Cheese Puff Wheels

Guernsey Sausage Rolls

Jerk Chicken Skewers

Vegetable Samosa (V)

Broccoli and Onion Quiche (V)

Potato and Goats Cheese Frittata with Pesto (V)

-----ooOoo-----

Mini Carrot Cake
Mini Gâche Melée

-----ooOoo-----

£18.50

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Hot Fork Buffet Menu

Fish Platter

Selection of Melon

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Steak and Kidney Pie

Confit of Barbary Duck Leg
With tangy orange sauce

Lamb Curry

Grilled Scottish Salmon and Tiger Prawn Brochette
With garlic butter and basmati rice

Asian "Style" Vegetable Stir Fry with Egg Noodles (v)

All Main Dishes are accompanied with Buttered New Potatoes
and Seasonal Vegetables

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Warm Gâche Melee
With custard

Lemon Tart
with Guernsey cream

International Cheese Board

-----ooOoo-----

£22.50

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Party Menu

Tian of Guernsey Crab
smoked salmon rosette, Marie Rose sauce

Pulled Ham Hock Salad
soft boiled quail egg, Dijon mustard dressing

Grilled King Prawns
wrapped in pancetta, aioli dip

(V) Beetroot, Apple and Orange Salad
sesame seed dressing

(V) Grilled Asparagus
garlic toast, balsamic vinaigrette

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(V) Orange Sorbet

(V) Minestrone Soup

---ooOoo---

Irish Ribeye Steak Diane

Duo of Duck
(Confit Duck Leg and Spring Roll)
red currant and orange sauce

"Pink" Rack of Lamb
flageolet bean ragout, rosemary jus

Fillet of Seabass
roast fennel, Pernod sauce

Lemon Sole Paupiette
prawn mousse, clam and saffron vegetable broth

(V) Roast Aubergine
curried chickpea and sweet potato ragout

The Conservatory Party Menu continued . . .

(V) Five Bean and Lentil Chili
jasmine rice, guacamole

Chunky Chips – Vegetable Bundle

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Chocolate Fondant
local Le Hechet farm marshmallow ice cream

Baked Baileys Cheesecake
salted caramel whisky sauce

(V) Blueberry Pancake
Swedish soya vanilla ice cream

Eton Mess
Vegan option available

Cheese Platter

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Coffee and Home-baked Cookies

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Name: _____

£25.95