

## Party Menu 2023

### Wonton Basket

*Filled with Guernsey crab, quail egg and Marie Rose sauce (this dish may contain shell)*

### Baked Figs, Parma Ham and Gorgonzola Cheese

*with rocket leaves, walnuts and honey dressing*

### Falafel

*with orange Tahini sauce, cabbage and tomato salad*

### Wild Mushroom, Garlic and Lentil Pâté

*sea salt sour dough, crostini*

### Confit of Duck Hash, poached Duck egg

*pomegranate dressing*

### Habanero B.B.Q. Tiger Prawns

*(marinated in sweet-spicy apricot, lime, habanero, soy sauce, garlic and ginger)*

### Minestrone Soup

*garlic bread*

### Dry-aged Ribeye Steak

*wild mushroom and morel sauce*



Pink

Well-done

### Rump of Lamb

*“Cooked pink” with a mint glaze*

### Chicken Breast Milanese

*coated in egg and Parmesan cheese and tomato salsa*

### Fillet of Cod

*Old Bay Spice and panko breadcrumbs, celery remoulade and carrot slaw*

### Fillet of Seabream, “Cajun style”

*bell pepper, red-onion, paprika, potato casserole*

### Grilled Jerk Tofu and Plantains

*with mango salsa, rice and peas*

### Risotto

*asparagus, peas, mangetout, pesto and vegan Parmesan*

### Leek and Potato Gratin – Vegetable bundle

*French Fries (family service)*

### Hasselback Baked Apple

*Cinnamon oat crust, crème anglaise*

### Grilled Rum-Soaked Pineapple

*Coconut ice cream (vegan option available up on request)*

### Dark Chocolate, Honeycomb, Glazed cherry and Almond Parfait

### Brandysnap Basket “Romanoff”

*Vanilla ice cream, marinated strawberries*

### Cheese Platter

*Coffee and home baked chocolate cookies*

**£31.95 + a 10% service charge on all food and beverage sales**