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# 3 COURSE PARTY MENU £25.95PP

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Seasonal Soup of the Day

**King Prawn Cocktail**  
Marie Rose Sauce

**Smoked Peppered Mackerel on Sicilian Caponata**  
Preserved Lemon Dressing

**Grilled Chicken Breast and Crispy Bacon Salad**  
Parmesan Shavings

**Caprese Salad**  
Mozzarella, Heritage Tomatoes, Basil and Balsamic Vinegar

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**Grilled 6oz Ribeye Steak**  
French fries and Bearnaise sauce

**Grilled Chicken Breast**  
Asparagus and New Potatoes

**Deep Fried Goujons of Plaice**  
Fries and Tartare Sauce

**Poached Filet of Salmon**  
Mint New Potatoes, Vegetables and Hollandaise sauce

**Potato Gnocchi**  
Glazed with Tomato and Mozzarella Cheese

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**Chocolate Brownie**  
Caramelized Sesame Pecans, Chocolate Ice Cream

**Churros**  
With Chocolate Sauce

**Catalan Orange Brulee**  
Almond Biscuits and Seasonal Fruits

**Selection of Ice Cream with Honeycomb**  
Coated in Chocolate sauce

**Selection of Guernsey and other Cheeses**  
Fig Chutney, Grapes and Biscuits