
PARTY MENU £32.95PP

Seasonal Soup of the Day
With Rustic Bread

Pan Fried Calamari
Spanish Chorizo, Garlic and Chilli Flakes

Pulled Ham Hock Terrine with Poached Baby Apple
Piccalilli and Toasted Sourdough Bread

Oak Smoked Scottish Salmon and Prawn Salad.
Roast Red Pepper, Marie Rose Sauce, Crispy Sardinian Bread

Goat Cheese Roast Red Onions and Beetroot on Rosemary Focaccia
Red Pepper and Almond sauce

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8OZ Sirloin Steak
Fries and Bearnaise Sauce

Breast of Duck and Wild Mushrooms
Griddled Asparagus, Crispy Shallots and Truffle Crème Fraiche

Baked Citrus Spiced Salmon
Tender stem Broccoli, Soy Dressing and Peanuts

Seared Filet of Seabass Puy Lentils "Provençal"
Roast Tomatoes and Lemon, Basil Dressing

Roast Aubergine with "Feta"
Chickpea and Pomegranate Salad, Walnut Pesto

Rosemary & Lemon Panna Cota
Brandy Snap Curls, Coffee Ice Cream

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Grand Marnier Marinated Strawberry and Raspberry
On Flaky Puff Pastry, Vanilla Custard Basil Yoghurt

Rich Chocolate Pot
Toasted Almond Biscuit

Selection of Ice Cream

Selection of Guernsey and Other Cheeses
Fig Chutney, Grapes and Biscuits