

**Lunch Menu A**

**£16.50**

Trio of melon with raspberry sorbet and fruit coulis

Oak-smoked salmon with shallot and capers, olive oil

Cream of tomato and basil soup

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Chargrilled breast of chicken, creamy basil and pine nut risotto, mushroom jus

Beer-battered cod fillet with mushy peas, tartare sauce and fat chips

Linguini Primavera:

Linguini with seasonal vegetables and tomato sauce

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Vanilla crème brûlée with fresh fruit salsa

Le Hechet Farm ice cream selection

La Grande Mare cheese platter with celery, grapes and walnuts

**Lunch Menu B**

**£18.50**

Smooth duck liver pate set on toasted vanilla brioche, chunky chutney

Half pint of Greenland prawn cocktail with Marie Rose sauce and Avruga caviar

Mandy Girard's goat cheese, quince jelly and pickled beetroot salad

Cream of wild mushroom soup with white truffle soup

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Charred minute steak with peas and chips, green peppercorn sauce

Oven roasted Guinea fowl breast set on Cajun chickpea écrasse and Madeira jus

Seared salmon with new potatoes, buttered asparagus and hollandaise sauce

Baked potato and sage gnocchi in spicy Arrabiata sauce

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Chocolate and orange mascarpone cheesecake

Sticky date pudding with rich caramel sauce

Key lime pie with vanilla bean ice cream

La Grande Mare cheese platter with celery grapes and walnuts

**Lunch Menu C**

**£21.50**

Serrano ham wrapped confit duck and chorizo terrine, chunky chutney & micro herb salad

Crayfish and smoked halibut cocktail with Marie Rose sauce and Avruga caviar

Soft goat cheese, balsamic red onion and confit vine tomato tart

Cream of wild mushroom soup with fresh Guernsey cream

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Slow braised lamb shank with creamy garlic mash, spearmint jus

Oven roasted fillet of sea bass with saffron new potatoes and sea food stew

Half a roast chicken served with new season potatoes, mushroom and tarragon jus

Spinach and ricotta tortellini with creamy basil sauce with Parmesan shavings

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Wild berry and rhubarb crumble with warm vanilla custard

Strawberry semifreddo with orange glaze and passion fruit sauce

Peach and coconut milk clafoutis with Chantilly cream

La Grande Mare cheese platter with grapes, walnuts, celery and apricots

**Dinner Menu A**

**£20.45**

Bruschetta of red onion marmalade, olives and Mandy Girard's goat cheese

Classic prawn cocktail, Marie Rose sauce, Avruga caviar

Duck liver parfait, toasted vanilla brioche and chunky chutney

Roasted Guernsey tomato and red pepper soup

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Serrano ham wrapped chicken breast, garlic pomme purée, chasseur sauce

Poached salmon, potato & cherry tomato écrasse, buttered asparagus, caper beurre noisette

Slow braised shoulder of lamb with creamy celeriac mash and peppermint jus

Wild mushroom linguini with fresh Parmesan and pesto

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Bramley apple, coconut and raisin strudel with lightly whipped Chantilly cream

Pistachio and vanilla bean pannacotta with berry compote

Sticky date pudding with butterscotch sauce and fruit coulis

La Grande Mare cheese platter with celery, grapes and walnuts

**Dinner Menu B**

**£24.45**

Chicken and green pistachio terrine with tomato and red pepper relish and mix leaves

Duo of poached crevette and smoked salmon, dill vinaigrette and Avruga caviar

British asparagus with preserved figs and balsamic glaze

Curried red lentil soup with roasted cumin seeds

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Roasted leg of lamb with roasted potato and spearmint jus

Confit duck leg with red cabbage sauerkraut, cherry and orange jus

Baked fillet of Sea bass with buttered herb new potatoes and seafood stew

Red pepper and feta cheese Wellington with tomato and basil concasse

**All the Main courses are served with fresh seasonal vegetables**

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Coffee cream filled profiteroles with chocolate sauce

Sticky date pudding with rich caramel sauce

Baked vanilla cheesecake with blueberry compote and fresh fruits

La Grande Mare cheese platter with grapes, celery, walnuts and apricots

**Dinner Menu C**

**£27.50**

Panko crusted Guernsey crab cake with lemon and coriander dip

Brie and vine tomato tart with pesto and pine nuts served on dressed rocket leaves

Ham hock and caper berry terrine with fireside chutney and fresh salad

Filo wrapped prawns served with tangy papaya salad and tom yum dip

Minestrone soup with fresh basil and parmesan

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Roasted sirloin of beef with Yorkshire pudding thyme roasted potato and red wine jus

Chargrilled canon of lamb with pomme purée and redcurrant jus

Pan-seared fillet of brill with chickpea and new potato stew, lemon butter

Roast breast of wild Guinea fowl set on kidney bean ragout and red currant Port jus

Smoked cheese gratinated Mediterranean ratatouille with fresh basil

**All the Main courses are served with fresh seasonal vegetables**

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Trio of brulée with seasonal berry compote: Pistachio, Vanilla and Chocolate

Walnut and cashew brownie with hot chocolate sauce, vanilla Madagascar ice cream

Individual tiramisu with cocoa dust and langue de chat biscuit

Sherry trifle with granola crust

La Grande Mare cheese platter with celery, grapes, walnuts and apricots

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Fresh Coffee and Mints

**Dinner Menu D**

**£32. 00**

Mini hors d'oeuvres platter:

Mini prawn cocktail, smoked salmon tartare, chicken liver paté, serrano wrapped galia melon

Skewered Thai style chicken satay served with crispy noodle salad and chilli oyster sauce

Wild mushroom and haloumi cheese tartlet served on wild arugula leaves

Guernsey seafood cocktail with Marie Rose sauce and Avruga caviar

Cream of asparagus soup with sour cream dash

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Beef Wellington set on creamy garlic mash, red wine onion and lavender jus

Parma ham wrapped monkfish tail, soft soy noodles, curried shrimp sauce

Lemon and basil flavoured Thai style tiger prawn red curry with steamed rice

Sundried tomato and mozzarella stuffed chicken breast, sautéed herb potato, mushroom tarragon jus

Vegetable strudel on red cabbage sauerkraut and red cabbage coulis

**All the main courses are served with fresh seasonal vegetables**

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Mocha and chocolate mud slice with maple and pecan nut ice cream

Assorted dessert platter:

Chocolate mousse, raspberry cheesecake, lemon tart, coffee custard

Saffron and raisin brioche and butter pudding with saffron infused cream anglaise

Cappuccino crème brûlée with cocoa dust

La Grande Mare cheese platter with grapes, celery, walnuts and apricots

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Freshly ground coffee and mints

**Carvery Menu**  
**(Minimum 30 pax)**

Roast Guernsey tomato soup

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Roast Sirloin Beef

Roast Loin of Pork

Whole dressed salmon

Guernsey fish and shellfish pie

Vegetable lasagne

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Served with Rosemary roasted potatoes

Baked potato wedges served with French fries

Mixed dressed leaves

White cabbage and carrot coleslaw

Tomato and red onion salad

Fresh seasonal vegetables

Garlic and herb salad

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Cappuccino coffee cheesecake

La Grande Mare cheese platter with all accompaniments

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Freshly ground coffee

**£25.50**



**Barbecue Menu**  
**(Minimum 30 People)**

Chargrilled chicken tikka

Minute steak with Jamaican marinade

Meadow Court farm jumbo sausages

Chilli garlic marinated tiger prawns

Juicy beef burgers

Vegetable brochettes

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Served with a selection of salads:

Roasted Cajun new potatoes

Pasta salad with parsley and lime dressing

Mediterranean couscous

Potato and gherkin salad

Leafy green salad

A selection of fresh breads and Senner's rolls

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Cinnamon and apple strudel with vanilla Madagascar ice cream

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Freshly ground coffee

**£25.50**

**Buffet Menu**  
**(Minimum 30 People)**

Tomato and Basil Soup

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Sausage Rolls

Chicken Nuggets

Crisps

Spring Rolls

Lamb Samosas

Filo Wrapped Prawns

French Fries

Tomato and Mozzarella Ciabatta

**Served with:**

Creamy Coleslaw Salad

Tomato and Red Onion Salad

Green Mixed Leaves Salad

Curried Carrot and Raisin Salad

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Lemon Tart with Vanilla Ice Cream

**£19.50**