



# PARTIES & EVENTS DINNER MENU A

**£20.45** per person

Minimum of 20 people

## STARTERS

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

**Classic prawn cocktail**  
with Marie Rose sauce and Avruga caviar

**Duck liver parfait**  
set on toasted vanilla brioche and chunky chutney

**Roasted Guernsey tomato and red pepper soup**

## MAINS

**Serrano ham wrapped chicken breast**  
with garlic pomme purée and a chasseur sauce

**Poached salmon**  
with potato and cherry tomato écrasée, 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

## DESSERTS

**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 crackers, celery, grapes and apricots



# PARTIES & EVENTS DINNER MENU B

**£24.45** per person

Minimum of 20 people

## STARTERS

**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

## MAINS

**Roasted leg of lamb**  
with roasted potato and spearmint jus

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

**Baked fillet of seabass**  
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*

## DESSERTS

**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 crackers, celery, grapes and apricots



# PARTIES & EVENTS DINNER MENU C

**£27.50** per person

Minimum of 20 people

## STARTERS

**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

## MAINS

**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*

## DESSERTS

**Trio of brulée:**  
pistachio, vanilla and chocolate  
with seasonal berry compote

**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 crackers, celery, grapes and apricots

**Freshly ground coffee and mints**



# PARTIES & EVENTS DINNER MENU D

**£32.00** per person

Minimum of 20 people

## STARTERS

### Mini hors d'oeuvres platter:

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

## MAINS

### Beef Wellington

set on creamy garlic mash, with a red wine,  
onion and lavender jus

### Parma ham wrapped monkfish tail

with soft soy noodles and a curried shrimp sauce

### Lemon and basil Thai style tiger prawn red curry

with steamed rice

### Sundried tomato and mozzarella stuffed chicken breast

with 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*

## DESSERTS

### 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 crackers, celery, grapes and apricots

Freshly ground coffee and mints



# PARTIES & EVENTS LUNCH MENU A

**£16.50** per person

Minimum of 20 people

## STARTERS

**Trio of melon**

with raspberry sorbet and fruit coulis

**Oak-smoked salmon**

with shallot and capers, olive oil

**Cream of tomato and basil soup**

## MAINS

**Chargrilled breast of chicken**

with creamy basil and pine nut risotto, mushroom jus

**Beer-battered cod fillet**

with mushy peas, tartare sauce and fat chips

**Linguini Primavera**

with seasonal vegetables and tomato sauce

## DESSERTS

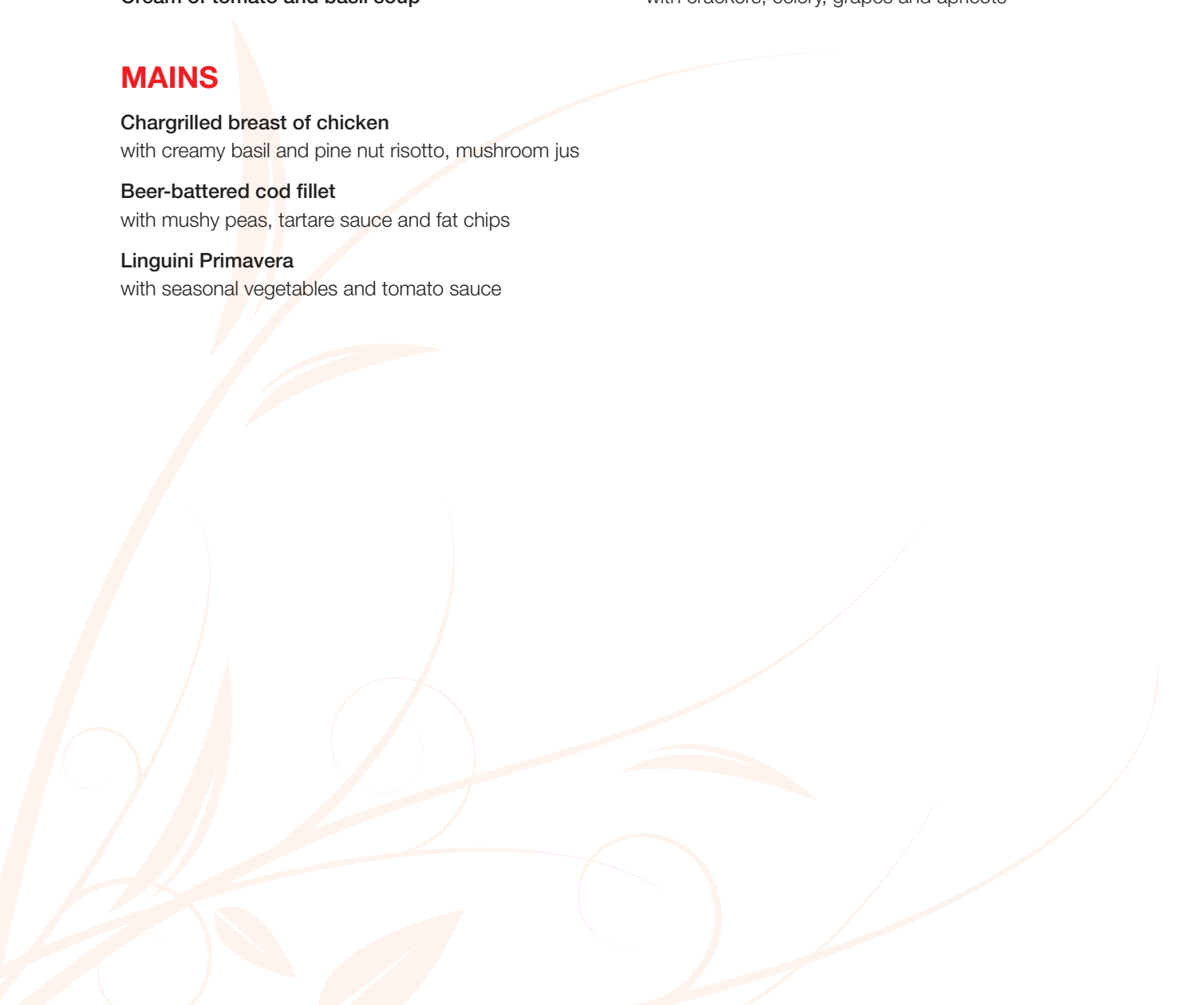
**Vanilla crème brûlée**

with fresh fruit salsa

**Two boules of Le Hechet Farm ice cream**

**La Grande Mare cheese platter**

with crackers, celery, grapes and apricots





# PARTIES & EVENTS LUNCH MENU B

**£18.50** per person

Minimum of 20 people

## STARTERS

**Smooth duck liver pate**

set on toasted vanilla brioche with chunky chutney

**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 oil

## MAINS

**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

## DESSERTS

**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 crackers, celery, grapes and apricots



# PARTIES & EVENTS LUNCH MENU C

**£21.50** per person

Minimum of 20 people

## STARTERS

**Serrano ham wrapped confit duck  
and chorizo terrine**  
with chunky chutney and 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

## MAINS

**Slow braised lamb shank**  
with creamy garlic mash, spearmint jus

**Oven roasted fillet of sea bass**  
with saffron new potatoes and seafood 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

## DESSERTS

**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 crackers, celery, grapes and apricots



# PARTIES & EVENTS CARVERY MENU

**£25.50** per person

Minimum of 30 people

## STARTER

Roasted Guernsey tomato soup

## MAINS

Roast sirloin beef

Roast loin of pork

Whole dressed salmon

Guernsey fish and shellfish pie

Vegetable lasagne

## SIDES

Rosemary roasted potatoes

Baked potato wedges

Mixed dressed leaves

White cabbage and carrot coleslaw

Tomato and red onion salad

Fresh seasonal vegetables

Garlic and herb bread

## DESSERTS

Cappuccino coffee cheesecake

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

Freshly ground coffee





# PARTIES & EVENTS BBQ MENU

**£25.50** per person

Minimum of 30 people

## MAINS

Chargrilled chicken tikka  
Minute steak with Jamaican marinade  
Meadow Court Farm jumbo sausages  
Chilli garlic marinated tiger prawns  
Juicy beef burgers  
Vegetable brochettes

## SIDES

Roasted Cajun new potatoes  
Pasta salad with parsley and lime dressing  
Mediterranean couscous  
Potato and gherkin salad  
Leafy green salad  
Senner's rolls

## DESSERT

Cinnamon and apple strudel  
with vanilla Madagascar ice cream

Freshly ground coffee



# PARTIES & EVENTS BUFFET MENU

**£19.50** per person

Minimum of 30 people

## STARTER

Roasted Guernsey tomato soup

## DESSERT

Lemon tart with vanilla ice cream

## MAINS

Sausage rolls

Chicken nuggets

Crisps

Spring rolls

Lamb samosas

Filo wrapped prawns

French fries

Tomato and mozzarella ciabatta

## SIDES

Creamy coleslaw salad

Tomato and red onion salad

Green mixed leaves salad

Curried carrot and raisin salad