



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 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

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

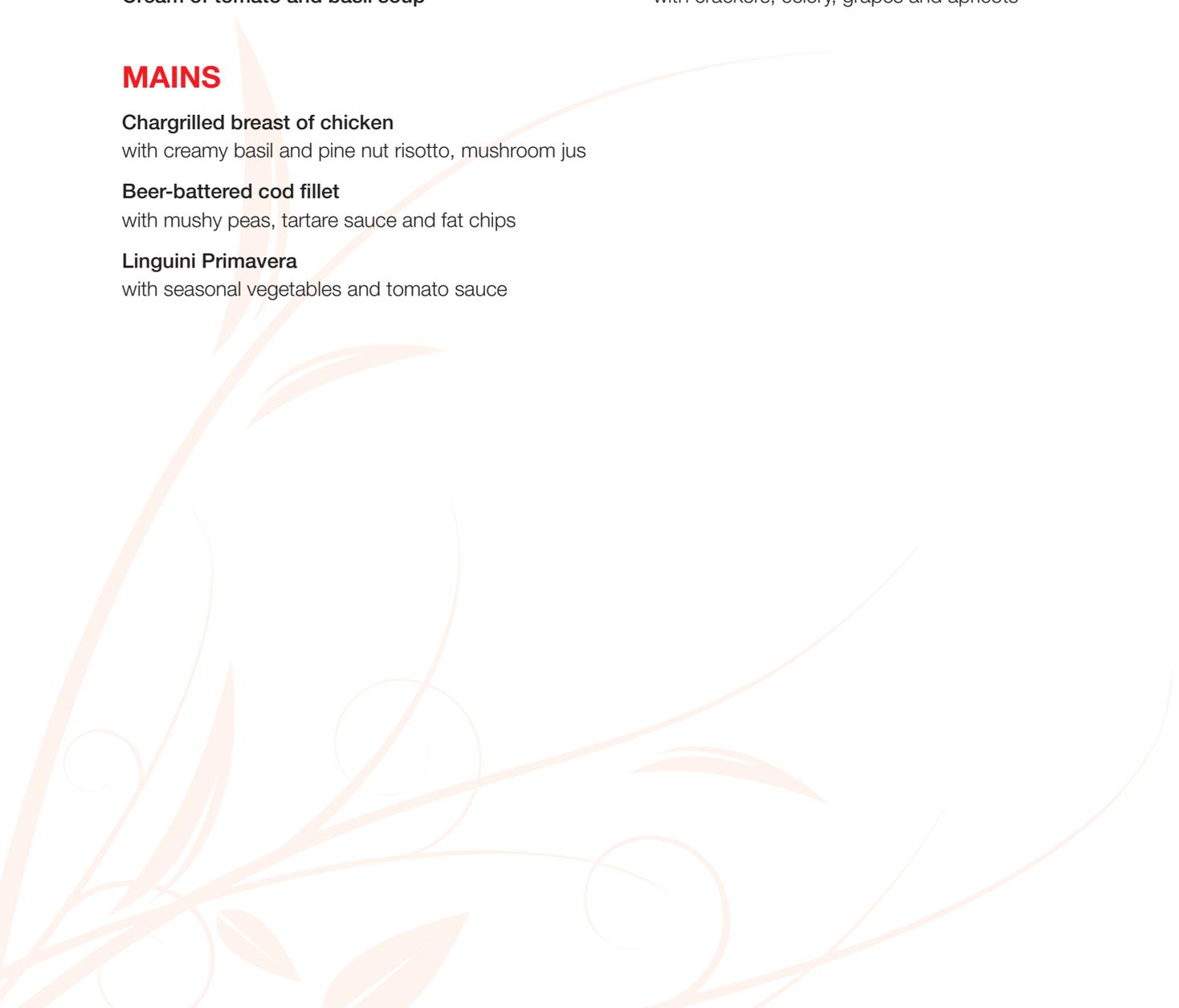
Vanilla crème brûlée

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