



*Your*  
D R E A M  
M E N U S

*La Grande Mare*  
HOTEL, GOLF & COUNTRY CLUB ★★★★★

# Wedding breakfast selector

Please note this is not a choice menu and the bride & groom should only select a maximum of three starters, three main courses and three desserts from the supplied menu options. Coffee or tea is included.

A pre-order is required for all guests a minimum of one week prior to your wedding day.



## Starters

La Grande Mare prawn cocktail with marie rose sauce and avruga caviar

Cherry tomato and brie tart with basil pesto and toasted pine nuts

Oak smoked salmon served with capers and shallot dressing

Ham hock terrine, chunky chutney and herb oil

Chilled trio of melon, Sauterne jelly and champagne water ice

Deep-fried brie and cranberry relish set on dressed salad leaves

Chicken liver pâté, apple and walnut salad with tomato chutney

Asparagus wrapped in Parma ham, poached egg and hollandaise sauce

Roasted tomato and basil soup with pesto croutons

Cream of vegetable soup, herb croûtons and truffle oil

Cream of leek and potato soup with Guernsey cream

A plated arrangement of smoked salmon, peeled prawns, avocado and white crab meat with marie rose sauce and buttered granary bread (£2.50 supplement)

## Middle courses

*(Platinum package only)*

Market vegetable broth with aromatic herbs

Red pepper gazpacho soup

Lobster bisque

Champagne sorbet

Chilled strawberry soup laced with Pernod and cassis sorbet

## Main courses

Roast sirloin of British beef, Yorkshire pudding and red wine gravy

Fillet of beef wellington with a shallot and Burgundy jus (£3.50 supplement)

Fillet steak "Rossini" and Madeira sauce (£3.50 supplement)

Roast leg of lamb, rosemary roast potato with a redcurrant and rosemary jus

Roasted three pins rack of English lamb with red currant jus (£3.50 supplement)

Roast loin of pork, cider and tarragon jus with sage and apple stuffing

Chicken supreme, smoked cheese, sun-dried tomato and creamed leek sauce

Chicken breast wrapped in Serrano ham, confit tomato and primavera sauce

Crispy duck leg with orange and Cointreau sauce

Oven baked fillet of sea bass, basil risotto with balsamic syrup

Seared supreme of salmon, char-grilled asparagus and lime Hollandaise

Baked fillet of cod, gremolata crust and tomato sauce

### Vegetarian options:

Tagliatelle of roasted vegetable and sun-blushed tomatoes

Spinach and ricotta tortellini with basil oil

Tempura of mixed fried vegetables, coriander and wasabi dip

Red pepper and feta cheese wellington

Mediterranean vegetables risotto

Tomato tart, glazed goats cheese, pesto and seasonal salad

Fresh market vegetable parcel roasted in a potato crust

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

## Desserts

Lemon tart with Madagascar vanilla ice cream and compote of raspberries

Cream filled profiteroles with Belgian chocolate sauce

Chocolate tart with vanilla ice cream

Vanilla panna cotta with berry compote

White and dark chocolate mousse with langue de chat

Vanilla crème brûlée with pistachio ice cream

Fresh fruit pavlova

Individual cherry trifle

Baileys and Amaretto cheesecake

Fresh fruit salad with Guernsey cream

La Grande Mare cheese platter with celery, grapes and water biscuits

Assiette of mini desserts: Lemon tart, pistachio crème brûlée, chocolate mousse and strawberry cheesecake (£1.50 supplement)

### Supplements vary and are clearly shown next to the related dish.

*Additional courses (fish course or cheese course) can be included at extra cost. All menus are subject to availability and seasonality of produce.*

## Buffet menu

Chilled trio of melon  
with Sauterne jelly and  
champagne water ice



Carved pepper sirloin of beef  
with red wine and tarragon jus

Glazed honey roast gammon

Selection of cold cured Italian  
meats and sun-blushed  
tomatoes

Whole dressed salmon

Lobster mayonnaise with fresh  
Sicilian lemon and Avruga  
caviar (£3.50 supplement)

Chancre crab with avocado  
and fresh saffron (£3.00  
supplement)

**Served with minted new  
potatoes and a selection  
of salads:**

Creamy coleslaw salad

Pasta salad

Thai style rice

Dressed mixed leaves

Tomato and basil with  
mozzarella



Lemon tart and blackberry  
sauce

Freshly ground coffee and  
petits fours

## Hot & cold buffet

**Carved onto the mirrors:**

Roast sirloin of beef

Honey roast gammon

Roast turkey

Guernsey fish and shellfish pie

**Vegetarian option:**

Vegetable lasagna

**All the above is served with:**

Baked potatoes in their jackets

Dressed mixed green salad

Coleslaw

Tomato and red onion salad

Waldorf salad

Garlic and herb bread



Chocolate cheesecake with  
mint ice cream

Freshly ground coffee and  
petits fours

## Carvery menu

Roast Guernsey tomato soup



**From the carvery:**

Roast chicken

Honey roast gammon

Poached Salmon

**All the above is served with:**

Minted new potatoes and  
vegetable rice

Curried carrots and sultana

Dressed mixed leaves

Creamy coleslaw salad



Lemon brûlée and shortbread  
biscuit

Freshly ground coffee and  
petits fours

## Barbecue menu

Lamb and apricot kebabs on skewers  
served with dipping sauce

Chicken "Tikka"

Juicy minute steak and garlic butter

Jumbo sausage

Marinated prawns and spicy salsa

Vegetable brochettes

**Served with a selection of salads:**

Homemade couscous salad

Pasta salad

German potato salad

Tomato and red onion salad

Summer green salad, mange-tout  
with honey and mustard dressing

Creamy coleslaw salad

A selection of fresh breads and rolls



Lemon tart, Madagascar ice cream and  
compote of raspberries

Freshly ground coffee and petits fours

## Canapes selection

### Cold canapés

Smoked salmon and crème fraiche

Sesame crusted tuna, lime wasabi mayonnaise

Savoury tartlet of smoked chicken and chive crème fraiche

Foie gras mousse, toasted vanilla brioche, red pepper marmalade

Guernsey chancre crab remoulade, whole meal toast, avruga caviar

Pickled ginger and wasabi cream cheese topped choux buns

Mini Yorkshire, rare seared Slaney valley fillet beef with horseradish

### Hot canapés

Sun-blushed tomato, garlic, mozzarella and basil croutons

Caramelised shallots and Suffolk blue tartlet

Crispy cod goujons with piquant tartar dip

Mini Cumberland sausages with honey, chilli and sesame

Continental meats on crostini

Spiced mini lamb samosas with mint yoghurt

Mini oriental vegetable spring rolls with sweet chilli and soy

**£3.50 per head choice of 4 options only**

## Evening dances

For wedding receptions of 100 guests or more, we provide the venue for the wedding dance. A live band or the hotel's resident D.J. will have to be booked. You can also offer your guests a finger buffet and the choices are as follows:

Bacon sandwiches	<b>£3.00 per person</b>
Vegetable spring rolls	<b>£3.00 per person</b>
Roast hot beef sandwiches	<b>£3.50 per person</b>
Cheese on toast, Worcestershire sauce	<b>£3.50 per person</b>
Pulled pork bap	<b>£3.95 per person</b>
Stone baked pizza	<b>£4.00 per person</b>
Chips	<b>£2.50 per person</b>

### Finger buffet 1

Selection of open sandwiches

Spare ribs cooked in Jack Daniels

Southern fried chicken and aioli mayonnaise

Leek and Lancashire cheese tart

Chicken liver parfait and onion jam

**£8.00 per person**

### Finger buffet 2

Mini jacket potatoes and various fillings

Smoked salmon and capers

Tuscan pizza

Savoury profiteroles

Duck spring rolls and plum sauce

Spicy lamb samosas and mango chutney

**£9.00 per person**

# Thank you for choosing La Grande Mare to host your dream day

We can't wait to help you celebrate!

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