

Party Menu - 1

Mushroom & Thyme Soup

Smoked Mackerel & Confit Potato Terrine
Dressed salad leaf with lemon & chives cream

Prosciutto Ham & Duck Roulade
Seasonal fruit chutney and toasted brioche

(v) Red Pepper & Soft Cheese Spring Roll
Sundried tomato pesto, cucumber & spring onion salad

Roast Rump of Lamb
With garlic & rosemary crust
Served with red currant jelly sauce

Baked Chicken Breast
Served with braised granny smith apple in Madeira wine & thyme jus

Pan-fried Fillet of Red Snapper
Served with steamed mussels in a beurre blanc

(v) Squash & Goat Cheese Pithivier
With caramel, onion, sultana, compot

All served with seasonal vegetables and potatoes of the day

Sticky Toffee Pudding
With caramel sauce and Guernsey dairy cream

Baileys Cheesecake
Vanilla custard jelly & coffee syrup

Homemade Chocolate Tart
With Le Hechet Farm pistachio ice cream

Freshly Brewed Lavazza Coffee or A Selection of Twinning's Teas
With chocolate mints

£17.75

Party Menu - 2

Roast Guernsey Tomato and Celery Soup
Basil emulsion

Brandy Liver Parfait
Aromatic red onion confit, toasted brioche

(VE) (v) Marinated Mediterranean Vegetable Salad
With balsamic syrup & red pepper coulis

Chilled Seafood Platter
Classic Marie Rose, dressed rocket and fennel salad

Roast 28 Days Aged Sirloin of Beef
With a light Yorkshire pudding, roast gravy and horseradish sauce

Crispy Pork Belly
Wrapped in Parma ham with Dijonnaise mushroom fricassee

Dill Crusted Fillet of Atlantic Salmon
Served with sauce choron

(VE) (v) Red Lentil & Butternut Squash Curry With basmati rice
All served with seasonal vegetables and potatoes of the day

Black Forest Brownie
Warm kirsch chocolate sauce, Light whipped Guernsey cream

Vanilla Crème Brulee
Cointreau orange compote, Chocolate coated meringue

(VE) Rustic Apple Crumble with raspberry sorbet

Selection of Continental and English Cheese Platter
With chef's aromatic fruit chutney

Freshly Brewed Lavazza Coffee or A Selection of Twinning's Teas
With chocolate mints

£22.50

(V) Vegetarian (VE) Vegan

Party Menu - 3

Warm Classic Vichyssoise Soup with herb oil

Ham & Egg

Pressed ham hock, parsley terrine, apple puree & gribiche sauce

Smoked Haddock & Caper Fishcake with lemon potato salad & tartar sauce

(VE) (v) Simple Humus

Lemon & olive oil dressed tabbouleh, Arabic flat bread soldiers

Tender Loin of Pork Wellington

Baked wrapped fillet of pork in puff pastry with mushroom farce, served with cider sauce

Stuffed Guinea Fowl Breast

With walnut mousse served with tarragon mushroom veloute

Pan-fried Fillet of Black Bream

Fresh lime and ginger cream butter sauce

(VE) (v) Baked Aubergine with Moroccan Falafel Crumb

All served with seasonal vegetables and potatoes of the day

Lemon & Lime Posset with orange jelly and ginger biscuit

Guernsey Gache & Butter Pudding

Served with warm custard & orange compote

Marmalade Frangipane Tart

Topped with Le Hechet Farm House rum & raisins ice cream

(VE) Vegan Pumpkin Pie with a chilled fruit coulis

Selection of Continental and English Cheese Platter

With chef's aromatic fruit chutney

Freshly Brewed Lavazza Coffee or A Selection of Twinning's Teas with chocolate mints

£25.50

(V) Vegetarian (VE) Vegan

Les Rocquettes Hotel, Les Gravees, St Peter Port, Guernsey. GY1 1RN.

Tel: +44 (0)1481 722146 | Email: manager@lesrocquettesguernsey.com

Party Menu - 4

Minestrone Soup with fresh parmesan shavings

Smoked Salmon & Guernsey Crab Charlotte
red onion and beetroot salsa with citrus crème fraiche

Housin Duck Spring Rolls
Pickled cucumber ribbons with aromatic oriental plum sauce

(v) Grilled Fresh Asparagus
Light poached Castle Farm free range hens egg,
truffle scented hollandaise sauce

7oz Medallions Fillet of Beef Gratin
Wrapped in smoked pancetta, Guernsey cheddar and onion gratin with port wine jus

Pan Fried Breast of Duck
Served with fresh Thyme framboesia sauce

Baked Fillet of Local Seas Bass
Chorizo mousseline and choron sauce

(v) Spinach and Feta Croquette
Set on basil and tomato cassoulet with Provençal olive tapenade

All served with seasonal vegetables and potatoes of the day

Homemade Pear & White Chocolate Strudel

Mixed berry puree and sauce Anglaise

Mango Panacotta set on a tropical fruit minestrone

Glazed Lemon & Lime Tart
With Le Hechet Farm raspberry sorbet

Selection of Continental & Guernsey Cheeses
Served with Chefs aromatic fruit chutney

Freshly Brewed Lavazza Coffee or A Selection of Twinning's Teas with chocolate mints

£28.75