

Party Menu 1

Roast Carrot & Coriander Soup
with garlic croutons

Port Liver Pate
seasonal fruit compote, toasted walnut slice

Atlantic Prawn & Avocado Cocktail
crispy romaine lettuce, classic Marie rose sauce



Roast 28 Days aged Sirloin Beef
with a light Yorkshire pudding, pan gravy & horseradish sauce

Baked Chicken Breast
with tarragon creamy wild mushroom sauce

Plum Miso Glazed Cod
ginger lemon grass & butter coin

£21.95

Party Menu 2

Chunky Leek & Potato Soup

Smoked Ham Hock Terrine
roasted pear emulsion, pickled vegetables

Salmon Basil Fishcakes
citrus Provençal tomato compote & basil oil



Shoulder of Lamb
braised with garlic & rosemary, in red wine claret

Roast Loin of Pork
with stilton gratin, local cider reduction

Salmon Spinach En Croute
citrus beurre blanc

£23.75

**Main course served with green bean, carrot and leek bundles, herb new potatoes
and either roast or duchess potatoes**

**Freshly Brewed Filter Lavazza Coffee
Or Twinning's English Tea**

Please see attached Vegetarian / Vegan & Dessert Menus

Party Menu 3

Sweet Potato & Coconut, Herb Oil Soup

Pressed Chicken Caesar Terrine

griddled baby gem, garlic crouton, with Caesar dressing

Crispy Oriental Prawn Spring Roll

pickled cucumber, daikon radish salad
ginger sweet chilli sauce



Guinea Fowl Breast

apple & fennel stuffing, with a sauce moutarde

Fillet of Pork

braised granny smith apple in thyme & Madeiran sauce

Guernsey Sea Bass Pan fried

fresh chive Chablis cream butter sauce

£31.50

Party Menu 4

White Onion & Cider Soup

toasted almonds

Beef Carpaccio

with rocket & parmesan, pickled red onion salsa

King Prawn Pakora

spicy minted yoghurt, citrus spring onion mango salsa



Medallion Fillet of Beef Gratin

wrapped in pancetta, guernsey cheddar, onion gratin, port wine jus

Oven Roasted Duck Breast

blackberry Madeiran sauce

Pan Fried Monk Fish

curried mussel broth

£35.00

**Main course served with green bean, carrot and leek bundles, herb new potatoes
and either roast or duchess potatoes**

Freshly Brewed Filter Lavazza Coffee

Or Twinning's English Tea

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Dessert Menu

Baked Cinnamon Apple Strudel

vanilla crème anglaise

Homemade Black Forest Gateau

with Guernsey cream

Aromatic Spiced Pear (v/ve)

framboise puree, maple syrup granola

Sticky Toffee Pudding

caramel sauce & quenelle of Guernsey cream

Gin & Lime Cheesecake

dark cherry macaron

Vanilla Panna Cotta (v/ve)

with mixed berry compote

Blackberry & Hazelnut Tart

vanilla bean farmhouse ice cream

Steamed Lemon Sponge Pudding

served with warm ginger sauce anglaise

Caramel Panna Cotta (v/ve)

caramelised banana almond biscotti

Lemon & Lime Tart

raspberry sorbet

Chocolate Marshmallow Brownie

warm chocolate sauce & banana chocolate chip ice cream

Vanilla Infused Rum Pineapple (v/ve)

with ginger lemon granita & minted syrup

A Selection of British & Continental Cheeses

seasonal chutney & biscuits

Vegetarian & Vegan Menu

Roast Carrot & Coriander Soup

with garlic croutons

Compressed Duo of Melon Terrine (ve) (v)

with raspberry sorbet

Thyme Squash Risotto (ve) (v)

sautéed garlic mushrooms

Celery Apple Salad (ve) (v)

with chicory lettuce, toasted walnut, maple syrup & homemade dressing

Feta & Pear Salad (v)

endive lettuce, toasted walnut, wholegrain & honey mustard dressing



Moroccan Vegetable Tagine (ve)

aromatic North African spiced raisins, chickpeas, vegetables served with a braised apricot and coriander cous cous

Vegan Spiced Cauliflower En-Croute (v/ve)

with sweet onion compote

Falafel Paté (ve/gf)

chickpea and continental flat leaf parsley, garlic hummus

Mushroom, Chestnut and Thyme Bastilla (v)

ras el hanout, raisin & onion chutney



Aromatic Spiced Pear (ve) (v)

framboise puree, maple syrup granola

Vanilla Panna Cotta (ve) (v)

with mixed berry compote

Caramel Panna Cotta (ve) (v)

caramelised banana almond biscotti

Vanilla infused Rum Pineapple (ve) (v)

with ginger lemon granita & minted syrup