

Sample Buffet menu

Plum tomato and Buffalo mozzarella salad with basil and
“Provençales” olives
“Charentais” melon with Parma ham and black figs
Poached salmon with asparagus, saffron aioli
Pillows of smoked salmon and prawns with yoghurt and dill
dressing
Tuna Sushi and wasabi cream
Roast sirloin of beef and asparagus, fresh horseradish
Late jersey royals potato salad
Mixed local grown salad leaves
French beans, “mange tout” and tomato salad
Marinated artichoke, roasted pepper and olives
Pasta salad with sun-dried tomato, pesto and goat cheese
Herb scented taboulé, Moroccan style
Selection of home-made bread

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Délice of valhrona's Caraïbe chocolate and orange salad  
Lemon tart with Jersey crème fraîche  
Strawberries with thick jersey cream  
Selection of farmhouse cheeses

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£35.00 per persons

Canapés Menu

Lamb skewer and tartare sauce
Foie gras parfait with orange marmalade
Tiger prawns with Tempura sweet chilli
Mushrooms risotto balls
Goats cheese, tomato bread and pesto
Pork spring rolls and sweet chilli
Shrimp crackers
Tuna sushi
Sirloin of beef and Cumberland chutney
Seabass and salmon gudgeons with tartare sauce
and soy sauce

£14.50 per persons
+10% Service Charge