



PARTY MENU



£24.95

PER PERSON

Please choose three dishes from each section

* Please note, this menu is only available for bookings of 20 people or more *

If you have any questions or would like to make an enquiry please contact us on 01481 238731

STARTERS

SOUP OF THE DAY
crusty bread roll, guernsey butter (VE)

BETROOT HUMMUS
olive oil & Rosemary bites (V)

PRAWN & AVOCADO TIAN
lemon & dill crème fraiche (GF)

CONFIT DUCK TERRINE
sour cherry chutney & farmhouse crouté

ASPARAGUS RISOTTO
Shaved Italian hard cheese & rocket (V)

MAINS

SPINACH & RICOTTA STUFFED CHICKEN BREAST
spring onion & chive potato, broccoli florets, sage jus (GF)

100% PLANT 0% COW BURGER
topped with roasted red pepper & portobello mushroom, rustic chips, tomato and sweetcorn salsa (VE) (GF)

PAN FRIED COD LOIN
buttery fondant potato, french style peas, lemon beurre blanc (GF)

CRISPY PORK BELLY
apple creamed potato, buttered spinach, grain mustard jus (GF)

SUN BLUSHED TOMATO RIGATONI
roasted courgette, asparagus, toasted pine nuts, fragrant basil (V) (GFA)

DESSERTS

CHAR-GRILLED PINEAPPLE
mango ice, fresh berries (GF) (VE)

BAKED CHOCOLATE TART
clotted cream, gingerbread ice cream

PROFITEROLES
guernsey double cream filling, salted caramel chocolate sauce

CARAMEL & TOBLERONE TART
banana ice cream, fresh berries

LE HECHET FARM ICE CREAMS
A Selection of three (GF)

LE HECHET FARM SORBETS
A Selection of three (GF) (DF) (VE)

DIETRY REQUIREMENTS

GF - GLUTEN FREE

DF - DAIRY FREE

VE - VEGAN

V - VEGETARIAN