



(V) Vegetarian  
(VE) Vegan  
(VEA) Vegan Option Available  
(GF) Gluten Free  
(GFA) Gluten Free Option Available

Some dishes may contain traces of nuts and other allergens.

Please let us know of any special dietary requirements.

---

## Canapé Menu

---

**Minimum 30 people**

**4 x Canapé Choices - £10 per person**

**6 x Canapé Choices - £14 per person**

### Hot Canapés

Cheese Burger Sliders, spicy relish (£1.50 supp) (GFA)

Spicy Fish & Crab Bites

Ham & Cheese Toasties, Dijon (GFA)

Meat Balls & Spicy Tomato Sauce

Piri-Piri Chicken (GF)

Mini Baked Potatoes, Cheese & Smoked Bacon (VA)

Mini Falafel, Cucumber Labneh (V/VEA/GF)

Mini Quiche Selection (V)

### Cold Canapés

Roasted Root Veg Tortilla Rolls & Humus (VE)

Smoked Salmon Tartare, Cream Cheese on Granary Toast (GFA)

Cherry Tomato, Basil, Bocconcini (V/GF)

Chicken Liver Parfait, Spiced Apple Relish on Crostini (GFA)

Feta, & Red Pepper Salsa on Toast (V/GFA)

---

# Fine Dining Menu

---

Choose any 3 from each course £36 per person (Minimum of 30 people)

## Starter

Soup, rustic bread roll & guernsey butter (V/GFA/VEA)

Salmon & Dill Fish Cake, wilted garlic spinach, tomato butter sauce, salmon caviar

Seared Scallops, cauliflower pure, crispy chorizo & micro herbs

Goats Cheese, roasted beets, fig relish & toasted walnuts (GF)

Smoked Chicken, little gem, avocado and mango salad (GF)

Chicken Liver Parfait, toasted brioche, spiced apple chutney (GFA)

Roasted Butternut, French beans, mozzarella, cherry tomatoes and pine nuts with aged balsamic vinegar (GF/VEA)

## Main Course

Goats Cheese filled Chicken breast, wrapped in prosciutto, roasted sweet potato, silver skin onions, rich balsamic glaze (GF)

Slow Cooked Pork Belly, buttered savoy cabbage, dauphinoise potatoes, black pudding, cider jus

Beef Wellington, garlic French beans, potato gratin, port jus (£5 supp)

Pan Seared Fillet of Seabass, lemon potatoes, baby veg & saffron cream (GF)

Pan Roasted Cod with samphire, romesco sauce, garlic spinach (GF)

Ratatouille filled capsicum, tabule cous cous, wild rocket (VE)

Parmigiana, spicy tomato sauce, wild rocket, parmesan and basil pesto (GF/VEA)

## Dessert

Sticky Toffee Pudding & Butterscotch Sauce

Chilled Vanilla Cheese Cake, Fruit Compote

Chocolate Brownie Bites, Vanilla Ice Cream, chocolate sauce (GFA/VEA)

Vanilla Crème Brulee, shortbread rounds

Exotic Fruit Platter (VE)



(V) Vegetarian  
(VE) Vegan  
(VEA) Vegan Option Available  
(GF) Gluten Free  
(GFA) Gluten Free Option Available

Some dishes may contain traces of nuts and other allergens.

Please let us know of any special dietary requirements.

---

## Finger Food Party Buffet

---

**£16.50 Per Person (Minimum 30 people)**

Buffet includes various dips & sauces

Chicken satay mini kebabs (GF)

Vegetable samosas (VE)

Duck spring rolls

Mini Sausage rolls

Selection of mini quiches (V)

Fries (GF)

Pizza slices (Margherita (V), Peperoni) (GFA)

---

# Bowl Food Buffet

---

**£13.50 for 3 choices (minimum 10 people)**

Red Thai Chicken Curry & coconut rice  
Tempura Fish, chips & tartare sauce  
Spiced Salmon, egg noodles & pickled vegetables  
Beef Stew & rice (GF)  
Pork Stir Fry, egg noodles  
Beef & Black Bean stir fry  
Cumberland Sausage, mash & onion gravy  
Fish Pie topped with cheesy mash (V/GF)

\*\*\*

Pasta, roasted red peppers, tomato sauce and black olives (VE)  
Vegetable Lasagne (V/GF)  
Parmigiana (VE/GF)  
Tomato, basil & mozzarella salad (V/GF)  
Vegetable Stir Fry (VE)  
Thai Green Vegetable Curry & rice (VE/GF)

\*\*\*

Chocolate Brownie bites (VEA/GFA)  
Profiteroles & chocolate sauce  
Fresh Fruit salad (VE/GF)  
Choice of ice cream (vanilla (VEA), chocolate or strawberry)  
Apple Crumble & custard

---

# Hot Fork Menu

---

**£26.50 Per Person (Minimum of 30 people)**

## Hot Holding (Pick Three)

Thai Red Chicken curry & rice (GF)

Beef Stew & rice (GF)

Beef & Black Bean Stir Fry with Egg noodles

Pork Stir Fry & Egg noodles

Fish Pie topped with cheesy mash (GF)

Vegetable Stir Fry & egg noodles (V)

Parmigiana & rich tomato sauce (VE)

Pasta, roasted red peppers, tomato sauce and black olives (VE)

## Cold platters (Pick Four)

Cured Meat Platter

Seafood Platter (GF)

Moroccan Style Cous Cous salad (V)

Tomato, Basil & Mozzarella salad (V/GF)

Spiced Mixed Bean Salad (VE/GF)

Poached Salmon, lemon & cucumber (GF)

Devilled Eggs (V)

Tortilla Roll Ups (tuna mayo, roasted vegetables & hummus (VE), Chicken Caesar)

Mixed salad with tomatoes & cucumber (VE)

## Desserts (Pick Two)

Fruit Kebabs (VE/GF)

Chocolate Brownie Bites (VEA/GFA)

Chilled Vanilla Cheesecake & berry compote

Strawberries & cream (V/GF)

Profiteroles & chocolate sauce

Crème Brulee (V/GF)



(V) Vegetarian  
(VE) Vegan  
(VEA) Vegan Option Available  
(GF) Gluten Free  
(GFA) Gluten Free Option Available

Some dishes may contain traces of nuts and other allergens.

Please let us know of any special dietary requirements.

---

## Afternoon Tea Menu

---

### Deluxe Afternoon Tea £19.95pp

(minimum of 6 people)

A selection of Homemade Finger Sandwiches (GFA) including Smoked Salmon, Cheese and Tomato, Ham & Mustard, Chicken Mayonnaise, Roasted Vegetables & Pesto (VE), Scones, Strawberry Jam, Clotted Cream, Mini Cakes, Macaroons, all served with Tea or Coffee.

### Prosecco Afternoon Tea £26.95pp

(minimum of 6 people)

A glass of House Prosecco.

Selection of Homemade Finger Sandwiches (GFA) including Smoked Salmon, Cheese and Tomato, Ham & Mustard, Chicken Mayonnaise, Roasted Vegetables & Pesto (VE), Scones, Strawberry Jam, Clotted Cream, Macaroons, Selection of Mini Cakes all served with Tea or Lavazza Coffee.



(V) Vegetarian  
(VE) Vegan  
(VEA) Vegan Option Available  
(GF) Gluten Free  
(GFA) Gluten Free Option Available

Some dishes may contain traces of nuts and other allergens.

Please let us know of any special dietary requirements.

---

## Buffet Breakfast

---

Minimum of 10 people

### Continental (£12.50pp)

Yoghurt (VEA)

Fruit compote & jams

Guernsey butter portions (VEA)

Cereals

Juices

Whole Fresh fruit

Pastries / Croissants (GFA) / Muffins

Sliced meats

Sliced cheese

Selection of bread rolls (GFA)

Gold Lavazza Filtered coffee & Tea

### Light Breakfast (£8.50pp)

Mini Danish pastries

Croissants (GFA)

Fresh fruit bowl

Juices

Gold Lavazza Filtered coffee & Tea



(V) Vegetarian  
(VE) Vegan  
(VEA) Vegan Option Available  
(GF) Gluten Free  
(GFA) Gluten Free Option Available

Some dishes may contain traces of nuts and other allergens.

Please let us know of any special dietary requirements.

---

## BBQ Menu

---

**£26.00 per adult and £10.00 per child (Under 11yrs)**  
**Minimum of 30 people**

(Various sauces, buns, bread rolls and cheese included)

### Hot

(choose 4, additional items at £4.50pp)

4oz Beef Burger (GF)  
Pulled Pork  
Cumberland Sausages (2pp)  
Vegetable Kebab (VE/GF)  
4oz Sirloin Steak  
Haloumi Burger (V)  
Piri piri Chicken Kebab (GF)  
Chilly & Lime Tiger Prawns on Skewer (GF)

### Salads & Cold Platters

(Choose 4, additional items at £3.50pp)

Mixed Leaf Salad (VE/GF)  
Coleslaw (V/GF)  
Greek Salad (V/GF)  
Mexican Bean Salad (VE/GF)  
Tomato & Cucumber Platter (VE/GF)  
Moroccan Style Cous Cous Salad (VE)  
Classic Potato Salad (V/GF)





(V) Vegetarian  
(VE) Vegan  
(VEA) Vegan Option Available  
(GF) Gluten Free  
(GFA) Gluten Free Option Available

Some dishes may contain traces of nuts and other allergens.

Please let us know of any special dietary requirements.

---

## Hog Roast Menu

---

**Minimum of 70 people**

### Option 1 - £16.50pp

Locally Sourced Pork  
Crispy Crackling  
Bread Rolls (GFA)

Apple sauce, Mayonnaise, ketchup, English mustard, BBQ sauce

### Option 2 - £22.50pp

Locally Sourced Pork  
Crispy Crackling  
Bread Rolls (GFA)  
Classic Potato salad (V/GF)  
Mixed leaf salad (VE/GF)  
Mixed Bean salad (VE/GF)  
Tomato salad (VE/GF)  
Coleslaw (V, GF)

Apple sauce, mayonnaise, ketchup, English mustard, BBQ sauce



(V) Vegetarian  
(VE) Vegan  
(VEA) Vegan Option Available  
(GF) Gluten Free  
(GFA) Gluten Free Option Available

Some dishes may contain traces of nuts and other allergens.

Please let us know of any special dietary requirements.

---

## Kids Party Buffet

---

**£8.50 Per Person (minimum 10 people)**

Served buffet style in the one of our function rooms  
Choose any 4 items – includes fries, various dips & squash jugs

Veggie Sticks and Humus (GF/VE)

Selection of Sandwiches (GFA)

Tuna mayo & cucumber, Cheese & ham, Roasted vegetable & humus (VE), Chicken mayo

Mini Sausage Rolls

Pizza Slices Margarita (V/GFA)

Mac & Cheese bowls (V)

Battered Chicken Bites

Battered Fish Bites

Cheese & Ham Toasties (GFA)

Mini Cheese Burgers (GFA)

### Desserts

1 item - £1.50 per person

Selection of all 3 - £4.00 per person

Chocolate Brownie Bites (VEA/GFA)

Ice Cream Scoop (vanilla (VEA), chocolate or strawberry)

Fruit Kebabs (VE/GF)