



Sample Menus

Canapés

'small hand crafted bites'

Fillet of beef & molten Stilton cheese wrapped in potato ribbons
New potatoes filled with roast pork belly, jus and applesauce with sage and pancetta
Steak and chip skewers
Smoked salmon blini
Chicken schnitzel with anchovy
Cucumber cups with thai beef salad
Miniature poppadoms with butter chicken, coriander, red onion and lemon raita
Miniature fish pie; with cod, salmon & prawn, topped with gently grilled fennel mash
Crayfish and prawn cocktail tossed with mustard leaf
and bloody mary mayonnaise served on a granary crouton
Wild mushroom tartlets with truffle oil and sea salt
Spinach Florentine tartlets
Sweet potato and spring onion bhaji with cumin yoghurt dip
Strips of zucchini filled with ricotta and fresh plum tomato sauce

Cold Fork Food

'easily eaten – called bowl food in trendy London!'

Slivers of beef with pak choi and egg noodles
Beef au poivre salad
Caribbean chicken salad with jerk seasoning, potato
and spinach leaves
Salmon with a garden herb crust and watercress mayonnaise
Baked salmon with cous cous
Indonesian vegetable salad flavoured with ginger, garlic,
lime and coriander

Hot Fork Food

Mediterranean prawns with roasted garlic, tomatoes and peppers
Seafood chowder with crunchy garlic bread
Red or Green Thai Curries
Mushroom, red wine and thyme ragu with colcannon
Vegetable moussaka with crunchy mixed salad
Spicy szechuan vegetable noodles
Shepherds Pie
Winter vegetable risotto with vine tomatoes
Game Casserole with dumplings

Finger Buffet Food

'Versatile, fit for any occasion'

Poached king prawn tail and garlic mayonnaise
Smoked salmon curl on corn blini
Chicken waldorf tart
Thai flavoured crab cakes and chilli sauce
Ginger and orange pork bites
Mini filled croissants
Cocktail pork pie with cheese and pickle
Lamb tikka kebab and chilli sauce
Lemon chicken bouches
Vegetarian Chinese style dimsum

These light bites can be accompanied by sandwiches (on various breads) with platters of fruit

Corporate In-house Fine Dining

'Bring innovative food design and fusion of flavours'

Starters

Tikka lamb brochette with spiced apple
Warm ham hock rilette, roast garlic, parsnip ravioli
and parsley sauce
Chicken and wild mushroom ravioli served with
wilted spinach and crispy leek
Spiced roasted duck legs with sweet and sour vegetables
Warm Roquefort and spinach tart, endive leaves and truffle essence
Porcini mushroom risotto with truffle oil
Twice baked blue cheese soufflé with rocket and poached pears

Main Courses

Saddle of lamb stuffed with chicken, apricots and herbs, boulangere potatoes and green vegetables
Braised shin of beef and seared fillet, horseradish rosti topped with roast garlic and parsnip ravioli
Venison loin and parmesan gnocchi with chilli
Roasted salt and pepper duck breast with spicy plums
Supreme of chicken filled with thai prawns and scallops
with a spring onion sauce
Cushion of chicken with light spiced bean cassoulet
Roasted squash ravioli and corn chowder, crisp fried cannelloni bean patties with hot and spicy tomato,
flat parsley and garlic mash
Baked field mushroom with ratatouille gratin
Porcini mushroom risotto with truffle oil

Desserts

Crème brulee with blood orange
Fig tart tatin and vanilla and cardamom ice cream
Banana and toffee bavarois
Vanilla and blackcurrant torte
Platter of cheese & biscuits with tomato chutney, apricots and grapes
Baked bananas cooked "en papilote" with vanilla and passion fruit
Warm chocolate tarts with stewed apricots

Dinner Menus

'Formal or relaxed, corporate or private, 2 to 2000'

Starters

Bacon and egg salad with salad leaves and green beans
Salmon rillettes with poppy seed and dill soda bread
Ham and chicken liver pate with apple chutney
Cheesy tortilla with mushroom, courgettes, potatoes and Port Salut
Oven baked field mushrooms with pasta and Roquefort cheese
Vegetable moussaka with aubergine, potatoes, tomatoes and courgettes with béchamel sauce

Main Courses

Roasted sea bass with sage and lemon
Roasted chicken breast with ratatouille stuffing
Slow roasted lamb steak with tomato, garlic mushroom, oregano and olives (can be prepared with / without olives)
Roasted duckling with Rocquette cider and roasted apple
Fillet of salmon wrapped in pancetta with sage
Winter vegetable risotto with roasted vine tomatoes
Courgette and leek dauphinoise with white bean puree
Baked aubergine parmigiana with mozzarella, tomato and basil
Provencale vegetable tart tatin with pesto and Parmesan

Puddings

Cinnamon panacotta with pumpkin seed brittle
Plum tartlet with oatmeal crumble
Bramley apple and blackberry tart
Rich chocolate tart with white chocolate and honey cream
A selection of English and continental cheeses with grapes and biscuits

These are purely sample menus. Our full Menu Selector can be emailed on request.

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OUTSIDE CATERING GUERNSEY