

FINGER FOOD MENU 2018

**Minimum 6 people, catering for
the full amount of guests**

Superfood - £3 per piece

Avocado, cucumber, cream cheese California sushi roll,
pickled ginger

Quinoa, spring onion, goji berry, coriander, sunflower seeds

Rocket leaves, blueberry, pumpkin seed, shaved parmesan

Spinach, kale, celery smoothie shoot

Goat cheese and yogurt pot, beetroot, apple, walnut dressing

Charcuterie - £3.50 per item

Parma ham, mozzarellini, cherry tomatoes, fresh basil skewer

Salami milano, figs, ricotta, rocket leaves crostini

Ham hock, pea purée, quail egg, truffle emulsion

Chorizo, olive, cheddar cheese, piquillo skewer

Duck rilette, cornichon, red onion chutney, Melba toast

Plater with parma ham, salami, ham, chorizo, terrine, Cornichon,

olives - £7 per person

Hot snack food - £3.50 per item

Mini hot dog, chipolatta, brioche roll, dijon mustard

Jersey beef burger, tomato chutney, salad

Chicken nuggets, chips, sweet chilli sauce

Mini fish and chips, tartare sauce

Ham and cheese croque-monsieur, bechamel sauce

Chorizo, roasted pepper, olive, mozzarella pizza

Goat cheese, red onion chutney, spinach pizza

Cheddar cheese, plum tomato, oregano toastie

Crispy fish cake, chilli, ginger, garlic, mango chutney

Arancini, mozzarella, basil, sun-dried tomato pesto

From the sea - £4 per item

Smoked salmon and horseradish ballotine, multiseed crostini,
watercress

Crab, iceberg lettuce, cucumber, lemon mayonnaise wrap

Prawn cocktail, compressed watermelon, pink peppercorn
dressing

Local crab and lobster bisque shoot

Sea bream, fennel slaw, sauce vierge

Local fish pie, white wine sauce, parmesan mash potato

Grilled tiger prawn skewer, lime and coriander bulgur

From the farm - £4 per item

Beef meat balls, pilaf rice, smoked paprika tomato sauce

Chipolata wrapped in bacon, savoy cabbage, cranberry sauce

Chicken tikka, cucumber and mint raita sauce, mini papadum

Pork rib, BBQ sauce, Asian coleslaw, toasted sesame

Sausage roll, hazelnut, rocket, fig chutney

Shepherd's pie, thyme, rosemary, garlic, parmesan mash potato

Quiche, bacon, cheddar cheese, mushroom, spring onion,

watercress

Side - £3.50 per bowl

Homemade chips

Sweet potato fries

Roasted new potato, rosemary, sea salt

Wedges, smoked paprika

Sweet tooth - £2.50 per piece

Vanilla choux pastry, salted caramel sauce

Pistachio and raspberry macaroon

Hazelnut sponge cake

Opera cake, chocolate, strawberry

Mini madeleine, orange water, coconut

After party - 5 items per person £15

Chicken nuggets, chips, sweet chilli sauce

Mini hot dog, chipolata, brioche roll, dijon mustard

Jersey beef burger, tomato chutney, salad

Arancini, mozzarella, basil, sun-dried tomato pesto

Avocado, cucumber, cream cheese California sushi roll,
pickled ginger

Reception - 8 items per person £24

Goat cheese and yogurt pot, beetroot, apple, walnut dressing

Parma ham, mozzarellini, cherry tomato, fresh basil skewer

Smoked salmon and horseradish ballotine, multiseed crostini,
watercress

Sea bream, fennel slaw, sauce vierge

Chorizo, roasted pepper, olive, mozzarella pizza

Sausage roll, hazelnut, rocket, fig chutney

Beef meat ball, pilaf rice, smoked paprika tomato sauce

Vanilla choux pastry, salted caramel sauce

Tapas - 4 items per person £12

Salami milano, figs, ricotta, rocket leaves crostini

Crispy fish cake, chilli, ginger, garlic, mango chutney

Chicken tikka, cucumber and mint raita sauce, mini papadum

Sweet potato fries

*All our food is prepared in a kitchen where nuts, gluten and other
allergens are present and our menu descriptions do not include all
ingredients. If more information about allergens is required, please
ask a member of the team*