



GRAND JERSEY
AN EXCEPTIONAL EXPERIENCE

Wedding Banqueting Menu Selector

Please choose one starter, one main and one dessert for your event.

Should you wish to offer a choice menu to your guests please select two options per course and provide a full menu pre order 10 days prior to the event date.

Where feasible we can offer more than two options per course, in this case a £2.50 supplement per person will apply.

Please be advised that all dietary requirements can be catered for and vegetarian options can be provided on request.

Starters

Warm Jersey Golden Blue Cheese and Leek Tart,
Rocket Salad and Tomato Chutney

Goat's Cheese, Basil and sun dried Tomato Salad
Pine Kernels and Pesto

A Pressing of Confit Gressingham Duck Leg, Celeriac Remoulade and Red Wine Syrup

Lightly Smoked Free Range Chicken, Avocado Salsa

Gravalax of Organic Salmon, Crème Fraiche, Lemon and Cracked Black Pepper

Selection of Soups available

Main courses

Roast Loin of Pork, Candied Apple, Duck Fat Roast Potatoes,
Buttered Broccoli and Calvados Cream

Baked Free Range Organic Chicken Breast, Wild Mushroom, peas & carrots,
Crispy Pancetta, Madeira Cream and creamed potato

Confit Leg of Gressingham Duck, Fine Beans and Sage,
Gratin Potato and Pan Roasting Juices

Pan fried Bream Fillet, Prawn Orzo & Crab Minestrone

Supreme of Salmon, Sugar Snap Peas, Shallot & Chive Butter
Olive & Caper Crushed Potatoes

Baked Fillet of Cod, Saffron and Mussel Risotto, Chardonnay Cream

Roasted Sea Bass, Ratatouille, Vine Tomato and Basil Sauce

Steamed Fillet of Lemon Sole, Jersey Royals, Fine Beans and Hollandaise Sauce

Dessert

Bitter Chocolate Torte, Orange Sorbet and Grand Marnier Sauce

Vanilla Panna Cotta, Berry Compote and Shortbread Biscuits

Baked Pear Tart, Cinnamon Ice Cream

Rhubarb and Ginger sponge, Vanilla Ice Cream, Salted caramel sauce

Apple and Toffee Crumble, Vanilla Custard

Carrot and Passion Fruit Cake, Rum and Raisin Ice Cream

Jersey Blackbutter Cheesecake, Poached Raspberries

Tea/Coffee & Petit Fours