

Events Menu

12.00 noon – 9.30 pm

V, VE, GF, DF Options available

Blistered Padron Peppers

Thai Red Chicken Curry with Steamed Rice

Battered Fish & Chips

Mini Gourmet Copenhagen Burger

Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon,
Gherkins on a Bun

Nicoise Salad with Crumbled Goats Cheese

Sticky Ginger-Glazed Pork Ribs

Glazed in a Sweet Combination of Ginger, Soy Sauce, Orange & Garlic
or as Main with Garlic Ciabatta & French Fries

Crispy Gold Tempura Vegetables

With Sweet Chilli Dip

Chilli Pesto Halloumi Fries

Crab Melts

Guernsey Crab Meat combined with Coriander, Chilli, glazed with Mature Cheddar Cheese
flavoured Hollandaise sat on an English Muffin

Mediterranean Mezze Grain Bowl

Nutty Bulgur Wheat topped with Grilled Asparagus, Charred Cherry Tomatoes, Roasted Red Peppers,
And Sweet Peas finished with Grilled Halloumi, Whipped Feta, a Lemon & Oregano Dressing and served warm Flat Bread

Mixed Berry Cheesecake

Blueberry Compote

Chocolate Brownies

Feel free to create your menu of a Maximum choice of 6 dishes

£36.00 per person

“Any extra dishes at £6.00 per person”

Minimum 20 people

A discretionary 10% service charge will be added to the final bill.

Our kitchen regularly accommodates various allergies and dietary requirements, please advise a member of staff of any.
While we take every precaution to avoid cross-contamination, we cannot guarantee that our food is completely allergen-free.

