

Treacle

Menu Pack

About Treacle

At Treacle we strive to deliver a product that is above the expectations of our clients. We feed off positive energy and take that into our events as if it were our own and pride ourselves in being able to adapt to any brief that may be thrown our way.

Susie Sharp and Simon Ralphs have built up a fantastic client base and reputation since 2011 not just in the channel islands but also around the world.

We hope we can be part of your journey and you ours

Now please enjoy reading our menu's and what we have to offer.

Susie and Simon

Sample Menu Pack

- ☛ Canapés
- ☛ Starters
- ☛ Main Course
- ☛ Desserts
- ☛ Buffet
- ☛ Food Stalls
- ☛ Bowl Foods
- ☛ Night Food
- ☛ Cocktails

Canapés

Served Cold



Lobster with Broad Bean and Asparagus Salad in a Crisp Tartlet Case
with a dab of Lemon Aioli

Quail Eggs with Sesame, Celery, Sea Salt and Crispy Seaweed

Tuna Tartare with Sevuga Caviar and Sour Cream in Black Sesame
Seed Wonton (Caviar Supplement)

An Oriental Salad of Tea-poached Chicken with Coriander, Mouli,
Bok Choy Sesame Seeds with a Lemon, Garlic and Chili Dressing
held in a Fried Wonton Basket

Shredded Duck Breast with Mustard Cress, Pink Grapefruit and
Grated Apple with a Mild Harissa Dressing served in a silverspoon

Parfait of Foie Gras served on a Leek Brioche with Apple
Chutney (Foie gras Supplément)

Char-grilled Loin of Venison Brushed with Red Currant Jelly,
Orange, Pickled Red Cabbage on Toasted Brioche

Carpaccio of Scottish Beef, with Rocket, mascarpone
served on a croute drizzled with Truffle Dressing and
Parmesan Shaving

Sashimi of Scottish Beef in Rice Paper Rolls with Chili, Ginger,
Papaya and Asian Greens with a grapefruit Sesame Oil
with a grapefruit Sesame Oil



Canapés

Served Cold



Scottish Smoked Salmon on an Elegant Fork with Crème Fraiche,
Lemon Zest and Cracked Black Pepper

Chicken Liver Parfait with Red Onion Marmalade on toasted Brioche

Tuna Tartare with Sour Cream and Dill on a Silver Teaspoon

Salmon Tartare with Sour Cream on Toasted Brioche

Bamboo Skewers of Salmon Gravlax with an Orange and Peppercorn
Cream

Fresh Salmon Kebabs with Salsa Verde

Carpaccio of Salmon with Edible Flowers sitting in Toasted Brioche
with Dill Cream

Crayfish Cocktail tossed with Mustard Leaf and Bloody Mary
Mayonnaise served with Croustade

Peeled Prawns tossed in Chili and Lime Skins with
Japanese Mayonnaise

Charred Tuna Brushed with a Yellow Curry and Coriander Paste
wrapped in Baked Seaweed

Lobster Salad with Soft Quail's Egg and a Salad of Chives and
Mustard Leaf with a Citrus Aiolo

Indian Spiced Tuna with Coriander and Chilli and Yoghurt
in a Crisp Cup



Canapés

Vegetarian - Served Cold



Quail Eggs with Sesame, Celery Salt and Crispy Seaweed

Black Fig with Wild Rocket, Mascarpone and Roasted Red Pepper sitting on
Toasted Panettone

Strips of Zucchini filled with Ricotta and fresh Plum Tomato Sauce

Shots of White Tomato Consomme with Pecorino Wafer

Roasted Baby Beetroot with White truffle Crème Fraiche with Shavings of Black
Truffle

Rice Paper Rolls with Asian Vegetables Soy Chili and Wasabi Dip

Filo Tartlets filled with Lemon Roasted Fennel, Feta and Parsley

Parmesan Parfait and Red Onion Marmalade on Brioche

Zucchini Rolls Filled with Edamame and Mint Puree

Zingy Guacamole with Sour Cream and crispy Onions in a Wonton Crisp

Classic "Vietello Tonnato" with Tomato and Chive in a Crisp Basket

Piquillo pepper, Harissa on a Garlic in a Crisp Cup with Za'atar

"Canapés Tricoli" Avocado Baby Bocconcini and Slow Roasted Cherry Tomato



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please do not hesitate to mention this and we will be
more than happy to create bespoke Canapés just for you.



Canapés

Served Hot



Twice Baked Truffled New Potato with Fontina Cheese,
Crispy Pancetta, Chives, Truffle Oil and Shaved White Truffle

Scallop and King Prawn Skewers wrapped in Parma Ham,
Wild Mushroom and Tomato Dip

Chinese Chicken Kebabs served with a Spicy Mango and Toasted
Sesame Seed Salsa

Malaysian Grilled Chicken tossed in Mint and Coriander with
freshly Crushed Peanut Sambal

Fillet of Chicken Piri Piri served with a Greek Yogurt, Honey and
Crispy Garlic Dip

Roast Chicken in a Tiny Jersey Royal bound with a
Chicken Jus Bread Sauce with Crispy Pancetta
and Sage

Glazed Pink Duck Breast sitting on a Potato Rosti with
Deep- Fried Crispy Ginger and Apple Jelly

Duck and Asian Spring Rolls with Sweet Soy Dip

Cumberland Sausages with a Creamed Puree Potato Scented
with Mustard Mash

A Roasted Jersey Royal filled with Moroccan Lamb Tagine
with Apricots and Parsley



Canapés

Served Hot



Cumberland Sausages with a Tomato and Herb Chutney

Lamb and Mint Sausages tossed in Mint Jelly served with
Onion and Thyme Relish

Mini Steak and Fondant Potato on a Skewer with Béarnaise Sauce

Mini Jersey Royal filled with Roast Pork, Jus and Apple Sauce,
Crispy Sage and Deep-Fried Pancetta

A Substantial Open Sandwich of beef sirloin, sunblush tomato,
mustard leaf and mayo on toast focaccia.

Fillet of Lamb Marinated in Shallots and Honey, Roasted Pink and
served on Branches of Rosemary

Mini Shepherd's Pie of Lamb with creamed Celeriac in a
Crispy Pastry Shell

Grilled Monkfish Marinated in Green Chili and Lime with a Red
Curry Dipping Sauce

Breaded Sole, Scampi and Chips served with Tartar Sauce

Skewers of Chicken Marinated in Balsamic Vinegar,
Olive Oil, Rosemary served with a Rocket and Charred Lime Pesto



Canapés

Vegetarian - Served Hot



Wild Mushroom Tart drizzled with Truffle Oil and Sea Salt

Red Pepper Tarte Tatin with Mozzarella and Balsamic Vinegar

Thai Spring Rolls with a Honey and Chilli Dip

Baby New Potatoes with Goats cheese, Tapenade and Chives

Baby New Potatoes with Sour Cream and Sevruga Caviar

Haricot Blanc and Cep Soup with Sun-dried Tomato Wafer

Beetroot and Roasted Yellow Pepper Risotto with Shaved
Parmesan and Parsley served in a silver spoon

Wild Mushroom Risotto Arancini with a Red Pepper
Piquant Dip

White Shallots, Mascarpone, Basil and Parmesan Tart

Polenta with Spinach, Parma Ham and Pecorino

Spinach and Pea Veloute in a Shot Glass

Chana Dal in a New Potato with Yogurt and Crispy Onion

Roast Potato Cup filled with Smokey Aubergine,
Mascarpone, Tomato and Herbs



Canapés

Puddings



Sushi

Sushi Rolls of Shiitake Mushrooms, Avocado and Spring Onion with pickled, White Radish served with Soy Dressing

Salmon, Tuna and Smoked Salmon Sushi Rolls with pickled ginger, Chinese radish, chives, salmon caviar, wasabi and coriander with soy dip

Seared Tuna Nori Roll sliced on an angle with Wasabi, Sesame Seeds and Pink Ginger

Tuna, Prawn and Salmon Nigri- Zushi served with sweet Soy Sauce, Sweet Ginger and green wasabi

Shots of Miso soup with enoki mushrooms and tofu served with crispy seaweed

Inside out sushi rolled with Sesame seeds



Canapés en Croute

Roasted Vegetable's drizzled with Pesto Oil Fresh Plum Tomato and Basil with Cracked Pepper

Creamed Stilton with Pear and Rocket

Parma Ham and Fig Chutney



Canapés

Puddings



Served Hot

Bread and Butter Pudding with Ginger, Orange and Rhubarb with crystalized Rhubarb

Mini Tarte Tatin of either Apple, Pear, Mango, dusted with icing sugar and served with Spun Sugar, and a Bowl of Thick Whipped Cream

Miniature Apple, Blackberry or Rhubarb Crumble served in a Thin Biscuit Base

Individual Hot Blueberry Cobbler with Vanilla Ice Cream



Served Cold

Almond Biscotti with Dolcelatte and Fresh Strawberries

Chocolate Biscotti with Lemon Mascarpone and Raspberries

Miniature Bannoffi Pies with Toffee, Crunchy Biscuits and Caramelized Banana

Miniature fresh Fruit Trifles served from Dark Chocolate Cases

Frosted Raspberries in a Crisp Tartlet Cases with Crème Patisserie

Char Grilled Pineapple Kebabs with a Sweet Stem Ginger Cream Dip

Gooey Baby Brownies topped with Dense Chocolate Ganache

White and Dark Chocolate Mousse served from Miniature Chocolate Cases

Tangy Lemon Tart with baby Champagne Peach and Fresh Raspberries



Starter

Mixed



Crayfish Cocktail with a Herb Salad, Asparagus Tips and Timbale of Bloody Mary Mayonnaise with Herb and Parmesan Wafer

Chicken Liver Parfait, Red Onion Marmalade and Toasted Brioche Petit Salad and Balsamic Dressing

Seared Scallops with Rose Harrissa and Petite Salad Leaves

Moules Mariniere White Wine, Shallots and Cream

Beef Carpaccio wholegrain Mustard and truffle dressing with shaved Parmesan

Char-roasted pink salmon with lemon & thyme aioli and Petit Salad

Leek and Wild Mushroom Tart thyme scented slow roasted Cherry Vine Tomatoes, wild rocket salad, shaved Parmesan and truffle oil dressing

Aged Gruyere cheese Souffle, Red Chard salad with a light Goats cheese cream sauce and a Herb dressing

Loin of Scottish Salmon and Smoked Salmon on a Warm Baby Potato Rosti with Crème Fraiche, Chives, Crispy Pink Peppercorns and a Drizzle of Lemon Oil

Shallot and Red Onion Tarte Tatin with Goats Cheese and Thyme Herb Salad with aged Balsamic Dressing

Confit of Duck Salad, Mulled Red Cabbage, Chicory, Watercress, Pickled Walnuts, Caramelised Apple with whole grain mustard and Cider Dressing

Foie Gras and Chicken liver Parfait warm baby brioche and salad leaves with a red currant dressing (Foie Gras Supplement)

Salad Tricolori, Buffalo Mozzarella and marinated Jersey Tomatoes, Avocado and Lemon Scented Basil Oil



Starter

Mixed



Steamed Lobster, Truffled Green Bean and Chervil Salad
with Sauce Vierge

Poached Fillet of Sea Bass with Jalepeno Puree and Pink Grapefruit
and Yuzu Salad

Seared Plaice Fillet with Wilted Spinach and Green Pea Veloute
and Herb Salad

Salmon and Tuna Sashimi with Japanese Vegetables, Jalepeno and
Yuzu Dressing with Crispy Lotus Root

Baby Beetroots Marinated in Balsamic and Olive Oil with Roasted Walnuts
and Crumbled Blue Cheese and Herb Oil

Anti-Pasti to include: Roasted Baby Aubergines and Charred Zucchini, Soft
Mozzarella in Basil, Blistered Cherry Tomatoes and Ratatouille Dressing
with Crispy Parma Ham and Figs

Nicoise style Salad with Soft Boiled Quails Eggs, Fine Green Beans,
Baby Spinach, Olives and Jersey Pearl Potatoes with Marinated Cherry
Tomatoes and a Hollandaise Dressing

Tian of Crab with Chilli, Tarragon and Soused Cucumber Ribbons
with Seeded Toast.

Peeled Mediterranean Prawns on a Broad Bean and
Pea Salad with Crispy Serrano Ham, Toasted Bruschetta with
Tomato and Red Onion

Green Pea and Broad Bean Risotto with Mascarpone,
Rocket and Parmesan Curls

Chargrilled Salmon and Soused Tomato Terrine with Beetroot Salsa,
Creme Fraiche and Crispy Basil



Starter

Mixed



Smoked Haddock in a Creamy Leek and Potato Broth with Fine Herbs

Chargrilled Artichokes and Baby Bell Pepper Salad with Jersey Figs,
Crumbled Goats Cheese and

Vichyssoise-Leek and Potatoes Poached in a Light Chicken Stock
With White Wine, Sour Cream and Chives

Hand Picked Local Crab with Lime and Mild Curry Crème Fraiche,
Baby Leaves and a Jalapeno and Coriander Dressing

Duo of Jersey Lobster and Tian of Crab with Cucumber Tagliatelle and
Tarragon Aioli

Roasted butternut squash and gooey scorched goats cheese with a
quinoa mixed leaf salad and vinaigrette

Timbale of Picked Jersey Crab with Tarragon and Chilli, Cucumber
ribbons and Toasted Ciabatta

Swiss Gruyere Cheese and Onion Tart with reduced balsamic and
herb oil and Crispy Parma Ham

Jersey zucchini flower filled with a goats cheese risotto on a blistered
cherry tomato and golden beetroot salad

Picked Jersey Crab roasted Mediterranean Salad with
Lemon and Tarragon Dressing

Shallot and Red Onion Tarte Tatin with Goats Cheese and Thyme
Herb Salad with aged Balsamic Dressing

Beef Carpaccio wholegrain Mustard and truffle dressing with shaved
Parmesan and Rocket



Starter

Mixed



Selection of Parma Ham, Bresaola, Serroni Ham with Cornichons, Figs, Blistered Cherry Tomatoes, Buffalo Mozzarella in Basil and Lemon Oil, Olives, Artichokes, Spiced Zucchini, Olive Oil and Balsamic Vinegar

Selection of French and Italian Cured Meat with Cornichons, Figs, Manchego and Honey, Red Pepper, Olives, Olive Oil, Balsamic Vinegar and Parmesan Crisp

Italian Burrata with White Truffle Oil, Slow Roasted Cherry Tomatoes, Rocket Salad and a Porcini Salsa



Trio of Seafood (Mix and Match)

Tian of Crab with Lemon Crème Fraiche and Chilli

Peruvian Ceviche of Wild Jersey Turbot

Baby Lobster Salad with sauce Vierge

Smoked Eel with Caper and Dill Oil

Scallop Carpaccio with Beetroot and Liquorice Cream

Tartare of Wild Jersey Seabass

Salmon Tartare

Simple Smoked Salmon with Lemon Zest and Black Pepper



Main Course

Fish



Searred Fillet of Jersey Turbot, Baby New Potatoes,
confit of Baby Vegetables with a Minted
Pea Veloute

Roasted Fillet of Wild Sea bass with Baby Pea and Broad
Beans, Asparagus Jersey Royals and Sauce Vierge

Searred Jersey Brill with Wilted Spinach, Baby Vegetables
and Roasted Fennel Mash with Lemon Oil

Pan Fried Wild Sea Bass, Buttered Jersey Royals, Rainbow
Chard with a Squash Stuffed Zucchini Flower and Tomato
and Oregano Jus

Roasted Monkfish Wrapped in Parma Ham and Sage,
Pearl Barley and Pea Risotto, Zucchini Tagliatelle, Tomato
Concasse and Basil Jus

Blackened Fillet of Sea bass with Roasted Fennel and
Lemon, Crushed New Potatoes and Chive Beurre Blanc

Pan Fried Salmon Fillet, Leek and Shallot Soubise, Baby
Spinach, Peas and Red Onion Salsa



Main Course

Fish



Pan Fried Sea bass Fillet with Parmesan Mash, Wilted Spinach
and Summer Vegetables with Sauce Vierge

Seared Sea bass fillet, Minted Jersey Royals, Wilted spinach,
baby greens and sauce vierge

Roasted Sea bass with saffron Mash, Steamed Spinach, Tomato
Fondant, capers and Lemon Beurre Blanc

Roasted Seas bass sitting on a Green Pea and Broad Bean
Risotto with Mascarpone, Rocket and Parmesan Curls

Pan Fried Salmon Fillet, Leek and Shallot Soubise, Baby Spinach,
Peas and Red Onion and Chive Salsa

Poached Dover Sole with a Baby Potato Fondant, local greens,
chantenay carrots with a silky Chive Beurre Blanc

Golden Sesame Seeded Crusted Brill with Spinach, Broad Bean
and Petit Pois with Creamy Mash and Parsley Jus

Sesame Seeded Cod Fillet with Spinach and Local Greens,
Tomato and Basil Confit with a Lemon Beurre Blanc



Main Course

Chicken



Seared organic chicken breast, creamy saffron mash, wilted spinach and confit of jersey vegetables with burgundy jus

Seared corn fed chicken breast, crushed jersey royals with local greens and a chive beurre blanc

Sautéed organic chicken breast, creamy parmesan mash, sunblushed tomato ratatouille with a light taleggio cream

Seared organic chicken breast with local spinach, vichy carrots on a white bean and chorizo cassoulet

Sauteed chicken breast on a creamy saffron mash, poached asparagus, petit pois, broad beans and herbs with a light balsamic jus

Chargrilled corn fed chicken supreme, buttery potato fondant, slow roast plum tomato ratatouille and balsamic jus

Sautéed organic chicken breast with a crisp potato rosti, wilted spinach, confit of baby vegetables and white burgundy jus



Main Course

Chicken



Roast Breast of Poulet Noir Chicken, Creamy Mash, Mediterranean Vegetables and a Tallegio Sauce

Roasted Organic Chicken Supreme, Wilted Spinach and Braised Baby Vegetables and Lemon Scented Jersey Royals with Chablis Jus

Corn Fed Chicken Breast with Foie Gras and Pea Butter Sauce, Crisp Thyme Potato Rosti and Buttered Baby Carrots (Foie Gras Supplement)

Char-grilled Corn Fed Chicken Breast, Parmesan Mash, Slow Roasted Plum Tomato and Baby Onions, Wild Rocket, Parmesan Shavings and Balsamic Jus

Pan fried Chicken Breast with Buttery Potato Fondant and Sautéed Black Cabbage, Chantenay Carrots, Fine Green Beans and Petit Pois with Chicken Wing Broth

Sautéed chicken breast, Poached saffron Jersey Royals, Asparagus, Petit Pois, Broad Beans and a Light Curry Jus



Main Course

Lamb



Searched Rack of Lamb with Buttered Crushed Jersey Royals, Wilted Spinach, Fine Poached Jersey Vegetables and Light Balsamic Jus

Best End of Lamb Marinated in Indian Spiced Yogurt with Wilted Spinach, Baby Vegetables and Mild Dahl Jus

Pink Roasted Best End of Lamb with Crunchy Macaroni Cheese, Italian Black Cabbage and Barolo Jus

Best End of Lamb with Lightly Truffles Creamy Mash, Forestiere Mushrooms and Madeira Jus

Duo of Lamb with Pink Eye Fillet and Slow Roasted Shoulder Confit with Vichy Carrots, Greens and Red Wine Jus

Roasted Saddle of Lamb Parsley Crust, Potato and Celeriac Dauphinoise, Fine Green Beans and Madeira Jus

Roasted Loin of Lamb with Rosemary and Smoked Garlic, Cavolo Nero and Cassoulet of White Beans and Zampone Sausage



Main Course

Lamb



Roasted Rack of Lamb with Chantenay Carrots, Baby Greens, and a
White Bean and Parsley Cassoulet

Roasted Pink Rack of Lamb with Minted Jersey Royals, Fine green
Beans, Baby Carrots and Burgundy Jus

Roasted Rack of Lamb, Buttered Black Cabbage and Baby Vegetables
with Celeriac Puree and Burgundy Jus

Roasted Saddle of Lamb with a Parsley Crust, Boulangere Potatoes,
Jersey Spring Vegetables and a Burgundy Jus

Roasted Thyme Marinated Lamb Loin on Horseradish Mash with
Confit of Root Vegetables, Baby Beetroot and Red Currant Jus

Seared Rack of Lamb with Italian Style Roasted Jersey Royals and
Ratatouille Vegetables and Barolo Jus

Roast Loin of Lamb, White Onion Soubise, Navarin of Baby Vegetables
with Confit Garlic and Red Wine Jus



Main Course

Beef, Veal and Venison



- Roasted Medallions of beef Fillet with a Roasted Garlic Mash, Root Vegetables, Jersey Greens and a Barley Oxtail Jus
- Pink Fillet of Beef on Truffled Mash, Spring Baby Vegetables with a Light au Poivre Sauce
- Pink Fillet of Beef with a Buttery Potato Fondant, Wild Mushrooms, Petit Pois and Broad Beans with Chanterelle jus
- Slow Roast Sticky Beef, Crushed Jersey Royals, Baby Vegetables with Baby Beetroot and Port Jus
- Fillet of Beef, Green Pepper Crust on a Asian Spring Roll with Bok Choy, Hot and Sour Sauce and Crispy Yam
- BBQ Beef Short Ribs with Black Garlic, Urfa Chili, Tabbouleh, Summer Greens and Labneh Yogurt
- Six Hour Roasted Feather Blade of Welsh Black Beef with Horseradish Mash, Leek Soubise, Cavalo Nero and Barolo Jus
- Golden Beef Wellington wrapped in Parma Ham, Mushroom Duxelles with Wholegrain Mustard Mash, Steamed Greens and Bordeaux Jus (for smaller numbers only)
- Scottish Sirloin of Beef Medallions, Roasted Jersey Royals, Wilted Spinach, Vichy Carrots and Red Wine Jus
- Medallions of Veal with Rosti Style Potato and Ratatouille Vegetables with Lemon and Caper Jus
- Roast Fillet of Veal with a Fondant Potato, Seasonal Greens with a Lemon and Caper Mayonnaise
- Roasted Loin of Venison with Parsnip Mash, Mulled Cabbage, Gin and Juniper Jus with Game Chips



Main Course

Vegetarian



Artichoke and Green Pea Risotto with Lemon Zest,
Mascarpone, Fine Herbs Rocket and Parmesan Shards

Roasted Butternut Squash Steak with Buttered Jersey
Royals, Confit of Baby Vegetables and a Sage and
Tomato Jus

Courgette Flowers stuffed with Spiced Chickpeas Roasted
Peppers and Courgette and Lentil Dhal

Chargrilled Halloumi, with Roasted Asparagus Cauliflower
Rice and Ratatouille

Poached Savoy Cabbage stuffed with Quinoa and
Mediterranean Vegetables, Lemon Scented Jersey Royals
and Vegetable Broth

Golden Panko Crumbed Aubergine Steak with Wilted Spinach,
Baby carrots and Summer Greens with a Pea Veloute



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Dessert

Mixed



Treacle Tart with Salty Caramel and Vanilla Ice Cream

Bakewell Tart with Jersey Clotted Cream

Dark Chocolate and Coconut Torte with Crushed Jersey Summer Fruits
"Croquembouche" a mountain of Profiteroles filled with Fresh Cream, Covered
in Chocolate and Salted Caramel

Black Forest Chocolate Ganache with Dark Cherries, Mascarpone and Flaked
White Chocolate

Mixed Summer Berries set in a Light Pink Champagne and Elderflower Jelly
Individual Autumn Crumble with Vanilla Bean Ice Cream

Tart of burnt Lemon Confit on Lavender Scented Shortbread and Griottine
Cherry Sauce

Apple Tarte Tatin with Vanilla Bean Ice Cream

White and Dark Chocolate Cheesecake with crushed Fresh Raspberries

Double Chocolate Mousse with Mocha Crème Anglaise

Traditional Sticky Toffee Pudding with Vanilla Ice Cream

Chocolate Fondant Chocolate Crème Anglaise and Vanilla Ice Cream

Knickerbocker Glory with layers of Creme Anglais, Jelly and Fruit with
Whipped Cream and Crushed Biscuit

Individual Tiramisu with homemade Cantuccini Biscuit

Rich Chocolate Torte with Crushed Raspberries and Crème Fraiche

A light Raspberry Fool with Elderflower and Pink Champagne Jelly with
Summer Berry Coulis and Crunchy Meringue



Dessert

Trio of Dessert:



1:

A Baby Tiramisu,

Tiny Vanilla Pannacotta with Strawberry Jus

Burnt Sicilian Lemon Tart

2:

Goey Chocolate Brownie and Raspberries

Jersey Strawberry and Cucumber Consomme with Mint

Baby Lemon Cheesecake

3:

Espresso Martini

Sicilian Lemon and Lime Tart

Chocolate Biscotti with Raspberry and Mascarpone

4:

Jersey Strawberry and Cream

Burnt Lemon Tart with Frosted Raspberry

Goey brownies topped with dense chocolate ganache



Buffet

Meat



Chicken

Roasted Corn Fed Chicken Supremes with Chorizo and White Bean Cassoulet

Organic Chicken Breast Marinated in Balsamic Vinegar, Olive Oil and Rosemary

Marinated Chicken Breasts with Artichoke, Tomato and Cannellini Bean Salad

Marinated Breast of Piri Piri Chicken

Chicken Chargrilled with Garlic, Honey and Basil

Chargrilled Chicken Fillets in Lemon and Garlic

Organic Chicken Breast Marinated in Balsamic Vinegar, Olive Oil and Rosemary
served with Salsa Verde

Chicken Souvlaki with Harissa Mayonnaise



Beef

6 Hour Roast Short Rib of Beef in a Shallot and Thyme Burgundy Reduction

Blackened Sirloin of Beef with Creamed Horseradish

Tagliata - Roasted Rare Fillet of Beef and Wild Rocket with Shaved Parmesan Salad

Homemade Beef burgers



Buffet

Meat



Lamb

Pink Roasted Saddle of Lamb with Fresh Garden Mint Sauce

Butterflied Shoulder of Lamb with Honey and Shallots

Boned Lamb with Pinenut, Parsley, Mint, Lemon and Parmesan Stuffing

Butterflied shoulder of Lamb with Rosemary and Thyme

Lamb Koftas with Tzatziki

Blackened Spiced Lamb Cutlets with a Mint Chilli Yogurt



Pork

Slow Roasted Crispy Pork Belly with Apple and Celeriac Puree

Slow Roasted Local Pork Belly with a BBQ Glaze and Apple Sauce

Skinny Welsh Sausages with a Tomato and Herb Chutney



Veal

Seared Veal Fillet with Lemon and Caper Jus



Buffet

Fish



Poached Salmon Loin with Dill Mayonnaise

Roasted Turbot Steaks with Chive Beurre Blanc

Warm Jersey Lobster, Garlic and Chili Salad with Rocket and Flat Parsley

Tandoori Salmon with yogurt Raita

Warm Charred Pink Salmon with Tarragon Aioli

Whole Poached Salmon with Cucumber Scales and Lemon Wedges

Half Jersey Lobster with Broad Bean and Asparagus Salad with Sauce Vierge

Dressed Jersey Carb with Chili Tarragon and Soused Cucumber Ribbons

Hand Picked Fresh White Jersey Crab Meat with Lemon Creme Fraiche

Hand Picked Crab with Lime and Mild Curry Creme Fraiche and Jalapeno and Coriander Dressing

Roasted fillet of Sea Bass on Braised Fennel, Lemon and Parsley

Crayfish Cocktail with Baby Gem Lettuce, Bloody Mary Mayonnaise and Horseradish

Seared Scottish Salmon with Pink Grapefruit Teriyaki Sesame Seeds and Crispy Shallots

Peeled Prawns tossed in Chili and Lime Skins with Japanese Mayonnaise

Whole Roasted Loin of Tuna with Coriander Seeds, Fennel Seeds, Cinnamon and Slow-roast CherryVine Tomato

Fillet of Sea Bass served with Sauce Vierge

Whole Loin of Smoked Salmon freshly Sliced with finely chopped Shallots, Capers, Gherkins and Lemons to Squeeze



Buffet

Sides



Potato Accompaniments

Crispy Roast Potatoes

Baby Jersey Potato Salad with Butter and Sea Salt

Creamy Horseradish Mash

Creamy Swede and Celeriac Mash

Boulangere Potatoes with White Wine, Chicken Stock and Onions

Italian Herb and Garlic Roast Potatoes

Buttery Roasted Fondant Potatoes

Warm Sweet Potato, Lentil, Tomato, Spring Onions and Chives



Tarts

Spinach, Ricotta and Mint Tart

Wild Mushroom Tart drizzled with Truffle Oil and Sea Salt

White Shallots, Mascarpone, Basil and Parmesan Tart

Shallot, Red Onion and Goats Cheese Tart

Mature Cheddar, Onion and Leek Tart

Quiche Lorraine



Buffet

Salad



Local Figs, Green Beans and Jersey Tomatoes in Balsamic Dressing

Mediterranean Salad to include: Red Pepper, Courgette, Aubergine,
Red Onion, Basil and Balsamic Dressing

Salad to include: Red and Yellows Peppers, Broccoli, Shiitake
Mushrooms, Red Onions and Basil

Sweet and Sour Roasted Baby Beetroot and Carrots with Balsamic
Banana Shallots

Chargrilled Halloumi Salad with Lemon Thyme, Green Beans,
Asparagus and Olives

Chargrilled Bacon, Baby Plum Tomato and Jersey Gem Salad with
Mustard Mayo

Fattoush Salad with Tomatoes, Red Onion, Kos and Romaine Lettuce
with a Light Garlic and Harissa Dressing and Toasted Pitta

Mixed Bean Salad with Fine Green Beans, Broad Beans, Cannellini
Beans and Haricot Vert with a Tomato and Chive Salsa

Classic Greek Salad with Feta, Marinated Olives, Cucumber, Red Onion
and Tomatoes with Picked Flat Parsley, Olive Oil and Lemon Juice

Couscous and Baby Vegetables with Lemon and Herbs

Salad Tricolori - Buffalo Mozzarella and Marinated Jersey Tomatoes,
Avocado and Lemon Scented Basil Oil

Confit of Duck Salad, Mulled Red Cabbage, Chicory, Watercress, Pickled
Walnuts, Caramelised Apple with whole grain mustard and Cider Dressing



Buffet

Salad



Tossed Leaf Salad with Avocado Salsa

Homemade Crunchy Coleslaw

Warm Sweet Potato, Lentil, Tomato, Sprint Onions and Chive Salad

Roasted Butternut Squash with blistered sweet red peppers, zucchini and Quinoa, garlic chives and scallion dressing

Edamame and Chickpea Salad with Avocado, Baby Spinach and a Lime, Mint and Chili Dressing

Roast Squash and Feta with Wilted Rocket and Tangy Pomegranate with Balsamic Vinaigrette

Quinoa Tabbouleh with Soused Jersey Tomatoes, Cucumber and Baby Leaves with a Ponzu and Sesame Dressing

Marinated Butter Beans with Cherry Tomatoes, Kalamata Olives, Flat Parsley, Bulgur Wheat and Chili Olive Oil

Lime and Coriander scented Avocado with Crunchy Cashew Nuts, Red Onion and Pulled Mozzarella with a Pine Nut and Tomato Dressing

Roasted Mixed Peppers with Steamed Orzo Pasta, shaved Fennel and blistered Cherry Tomatoes with Tarragon Oil and Crispy Capers

Steamed Edamame and Kidney Bean Salad with Black and White Quinoa Pearls, Courgette Petals and a Soy Herb Oil with Edible Flowers

Dahl Salad with Lentil, Broad Beans, Roasted Red Onion, Fine Leaves, Cucumber and Coriander



Food Stall

Mixed



Jersey Seafood Food Stall

Whole side of line caught Sea bass with Roasted Lemon and Fennel salsa

Dressed Jersey Crab with Chili, Tarragon and Soused Cucumber Ribbons with Seeded Toast

Bloody Mary Crayfish Cocktail tossed with Mustard Leaf and Bloody Mary Mayonnaise served with parmesan fricos

Jersey Lobster with Truffled Green Bean and Chervil Salad with Sauce Vierge

Minted Jersey Royals



Asian Food Stall

Hot and Spicy Thai Green Curry with Coconut Milk, Lime Leaves and Lemongrass

Spicy Grilled Squid Salad scented with Asian Red Basil, Coriander, Lime, Chili and Toasted Peanuts

Asian Salad to include Roasted Cashew Nuts, Crispy Onions, Mango and Crunchy Vegetables with hints of Citrus and Toasted Coconut Shavings

Fine Leaf Salad with Mouli, Baby Spinach, Coriander, Red Chard, Flat Leaf, Little Gem tossed with threads of Carrot in Rice Wine Vinegar and Sushi Dressing

Charred Bok and Pak Choi with Daikon, Shiitake Mushrooms in Soy Dressing



Food Stall

Mixed



Italian Street Food Stall

Char- grilled Corn Fed Chicken Breast, slow Roast Plum Tomato and Baby Onions, Parmesan Shavings and Balsamic Jus

Tagliata - Roasted Rare Fillet of Beef and Wild Rocket with Shaved Parmesan Salad

Green Pea and Broad Bean Risotto with Mascarpone, Rocket and Parmesan Curls

Italian Herb and Garlic Roast Potatoes

Tuscan Salad- cucumber red onions and Croutons with Tomato capers Basil

Mediterranean Salad to include: Red Pepper, Courgette, Aubergine, Red Onion, Basil and Balsamic Dressing



Food Stall

Indian Stall



Sweet Potato and Onion Bhajis

Lamb Seekh Kebabs

Vegetable Samosas

Poppadoms -Mint Yogurt- Lime Pickle- Mango Chutney and
Onion Salad

Lamb Jalfrezi

Chicken Balti simmered in a Rich Chili and Garlic Tomato Broth with
Red Pepper, Spring Onions and Coriander

Vegetable Biryani

Chickpea and Lentil Dal

Naan Bread

Mixed Leaf, Tomato, Cucumber Salad with Lemon and Mint Dressing



Food Stall

Middle Eastern Stall



Char-grilled Lamb Fillets with Harissa

BBQ Brochette of Chicken Marinated in Tomato, Garlic and Light Chili

Fattoush Salad of Tomato, Lettuce, Crispy Pitta Bread and Chilli preserved
Lemon Dressing

A Fresh Small Cut Salad of Carrots, Onions, Courgettes, Red Pepper and
Cucumber with chopped Parsley and mint, Lemon Juice and Olive Oil mixed
with Fragrant Cous-Cous

Sweet and Sour Carrot and Beetroot Salad with Shallot Rings and
Pomegranate Raita

Served with Toasted Pita and Arabic Flatbreads:

Baba Ganoush

Tzatziki

Houmous

Imam Bialdi- a blend of Aubergine, Garlic and Onions with Chilli, Coriander
and Northern African Spices



Bowl Food

Mixed



Pink Seared Salmon and Soused Basil Tomatoes with Beetroot Salsa, jersey royals Crème Fraiche and Crispy Basil

Pink Seared Salmon Loin with a Baby Beetroot, mixed peppers and Rocket Salad with Salsa Verde

Peppered Fillet of Beef sitting on a ChickPea and Lentil Cassoulet with Rocket Salad

Seared Fillet of Seabass on a Fine Herb and Green Vegetables Risotto with Mascarpone and Lemon

Roasted Sea Bass Fillet with a Shaved Fennel, Orange and Red Onion Salad and Sauce Vierge

Golden Sesame Seeded Cod Fillet with Spinach, Chorizo and ChickPea Salad

Roast Hake with a White Bean tomato and Fine Herb Chowder

Thai Chicken Curry served with Jasmine Rice and Thai Salad includes: Roasted Cashew Nuts, Crispy Onions, Papaya and Crunchy Vegetables with hints of Citrus and Toasted Coconut

Fresh Chicken Broth with Creamy Mash Potato

Picked jersey crab with soused cucumber tagliatelle, blistered cherry tomatoes with a chili and tarragon aioli and crispy focaccia croute

Picked jersey crab with lemon zest and dill, beetroot salsa and creme fraiche with seeded toast



Bowl Food

Mixed



Roasted Beetroot, Carrot and Banana Shallot Salad with Feta and Balsamic Dressing

Stir Fried Black Bean Chicken with Egg Noodles and Crunchy Vegetables

Spicy Slow Cooked Beef Rendang with Toasted Coconut and Fragrant Jasmine Rice

Wild Mushroom and Leek Pie with Tarragon and Puff Pastry Lid

Bangers and mash, skinny welsh sausages with creamy mash and red onion gravy

Roasted chicken skewers in honey and shallots with lemon scented cous-cous and raita

Jersey fish pie to include seabass, haddock and crayfish and mixed herbs with a puff pastry lid

Chilli con carne with tortilla, guacamole and sour cream with a jalapeno salsa

Seared pink fillet of lamb with minted jersey royals, confit of baby veg with garlic and lavender jus

Moroccan tagine marinated lamb canon with lemon, herb and vegetable cous-cous and crunchy pita

BBq blackened lamb fillet with pilau rice, spicy dhal sauce with mint raita

Beetroot and pepper risotto with lemon and mascarpone, feta and herb stuffed courgette flower



Night Food

Mixed



Pulled Pork on Portuguese Rolls with Apple Sauce or BBQ
Hickory

Mini Pizzas with Various Flavours

Bacon or Sausage Baps with Ketchup or HP

Hot Dogs and Sliders with all the “Fixins”

Homemade Chicken Nuggets and Fries with Sweet Curry, BBQ
and Ketchup Dips

Hot Salt Beef Sandwiches with Sweet Mustard and Pickles

Mini Fish and Chip Cones with Tartar Sauce or Ketchup

Mini Cottage Pies

A Cheese Stall with all the Accompaniments

A Ploughmans Buffet



Cocktails

Mixed



Hang Thyme (Gin)

Mojito (Rum)

Old fashioned (Rum)

Rhubarb Gin (Gin)

Espresso Martini (Vodka or Gin)

Pink Negroni (Pink Gin and Vermouth)

Caipirinha (Rum)

Margarita (Tequila)

Tequila Sunrise (Tequila)

Summer Punch (Vodka or Gin)

Pimms (Vodka or Gin)



Thank You