



Platinum Wedding Menu

Starters

Wild Smoked Scottish Salmon

Succulent slivers of wild salmon, gently smoked using the finest whiskey maturing barrels

Ultimate Seafood Assiette

Lobster, crab, smoked & poached salmon, langoustine, oyster & prawn combo, complementing dressings

Frosted Melon Crown

Melon & exotic fruit ménage, iced Champagne sherbet, sparkling Champagne fizz

Coquille of King Scallops

King scallops, aged brandy, wine, cream & paprika thermidor reduction, vintage cheddar gratin

Main Courses

Aged Angus Steak

100z select sirloin steak, served flame grilled pink, cognac peppercorn or mushroom & Dijon sauces

Half Lobster, Two Ways

Baked half of Guernsey's finest lobster, rich cognac thermidor gratin or lashings of caramelised garlic & fine herb butter

Cod, Scallops & White Crab Gratin

Above combination, bound in vodka & oyster mushroom cream, pancetta & Swiss cheese bake, white truffle oil

Beef Fillet with Flaky Pastry

Seared fillet of Scottish beef, enveloped in golden puff pastry, wild mushroom duxelle & Parma ham, complementing sauces

Aromatic Thai Infused Vegetable Curry

Choice vegetables & tropical mango, coconut milk, lemongrass & lime leaves, green chillies & root ginger, jasmine steamed basmati rice

Not So Cottage Pie

Garlic, shallots, puy lentils, barley & sweet chestnuts, sweet potato & nutmeg bake, vintage cheddar & toasted almonds

All of the above dishes are served with fresh, local seasonal vegetables and potatoes, or a fresh salad with complementing dressing



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Desserts

Baileys Brulee

Sugar crusted banana & Baileys brulee cream, cappuccino glaze

Vicar's Tipple

Classic sherry soaked sponge & fresh fruit trifle, Chantilly cream, strawberries & chocolate shavings

Salted Caramel Banana Mess

Banana, meringue & salted caramel drizzle

Cheese Plate

Continental cheeses, grapes & biscuits, seasonal fruit preserves & walnuts

Freshly Brewed Teas and Coffee

For the starter and main courses, please choose three dishes, one of which must be vegetarian, plus three dishes for dessert.