



The Duke of Richmond Hotel

Party Menus

Menu 1

Classic Atlantic Prawn Cocktail

With Marie Rose sauce and lemon garnish

Minestrone Soup

With parmesan cheese



Roasted Herb Crusted Loin of Pork

Served with apple and sage cream sauce

Steamed Fillet of Plaice

With spinach and light creamy cheese sauce

Baked Vegetable Lasagne

With rich tomato sauce

Served with Roasted Potatoes, Minted New Potatoes and Buttered Seasonal Vegetables



Profiteroles

Filled with vanilla cream chantilly and hot chocolate sauce

Fresh Fruit Salad

Served with fresh Guernsey cream

Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£21.95



The Duke of Richmond Hotel

Party Menus

Menu 2

House Cured Scottish Salmon Gravdax

Served with potato salad, dill, honey and mustard dressing

Vegetable Broth



Roasted Prime Rib of Beef

Accompanied with a Yorkshire pudding and red wine jus

Pan Fried Scottish Salmon Roulade

Served with saffron and chives fish fumet

Spinach and Ricotta Cheese Tortellini

With three cheese sauce

Served with Roasted Potatoes, Minted New Potatoes and Buttered Seasonal Vegetables



Tiramisu

Hot Apple and Raisin Crumble

Served with custard

Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£22.95



The Duke of Richmond Hotel

Party Menus

Menu 3

Duck Liver Parfait

Accompanied with red onion jam, granary bread and crispy salad leaves

Oak Smoked Scottish Smoked Salmon

With potato salad, dill, honey and English mustard dressing

Fan of Galia Melon

With fruit compote, basil and balsamic jus



Char Grilled Supreme of Chicken

Served with a rich chasseur sauce

Steamed Fillet of Plaice

Filled with salmon mousse and creamy chive veloute

Poached Potato Gnocchi

With wild mushrooms and soft poached egg

Served with Spring Onion Mash, Minted New Potatoes and Buttered Seasonal Vegetables



Warm Chocolate Brownie

Served with toffee sauce and vanilla Ice cream

Fruit Cheesecake

With cassis sorbet

Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£23.95



The Duke of Richmond Hotel

Party Menus

Menu 4

Slow Poached Supreme of Chicken Breast

With asparagus and sun blushed tomato glazed with balsamic essence

Prawn and Local Fish Terrine

With herb vinaigrette

Baked Portobello Mushroom, Tomato, Spinach and Goats Cheese

Served with pesto



Oven Roasted Pork Cutlet

With apple, cider and sage cream sauce

Grilled Scottish Salmon Roulade

Served with Guernsey herbs cream fish fumet

Penne Pasta al Pesto

Finished with tomato concasse and parmesan shavings

Served with Roasted Potatoes, Minted New Potatoes and Buttered Seasonal Vegetables



Poached Pear Belle Helene

Guernsey Gache Butter Pudding

With vanilla ice cream

Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£24.95



The Duke of Richmond Hotel

Party Menus

Menu 5

Sautéed Local Mushrooms and Pancetta

With garlic butter and served on a puff pastry case

Fresh Asparagus Spears

With Parma ham and shallot vinaigrette

Home Cured Scottish Salmon Gravdax

With crispy leaves, honey and mustard dressing



Refreshing Fruit Sorbet



Roasted Loin of Pork

Served with crackling and red wine jus

Oven Roast Supreme of Chicken Breast

Wrapped with smoked pancetta and served with thyme jus

Pan Seared Fillet of Cod with Herb Crust

Served with a seafood cream sauce

Local Mushrooms Stroganoff

With steamed rice

Served with Roasted Potatoes, Minted New Potatoes and Buttered Seasonal Vegetables



Warm Sticky Toffee Pudding

With vanilla Ice cream

Lemon Mousse

With soft fruit sorbet

Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£25.95



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Party Menus

Menu 6

Local Chancre Crab Meat and Cucumber Timbale

With wholegrain mustard and chives dressing

Slow Poached Ham Hock Roulade

With piccalilli vegetables

Tomato Buffalo Mozzarella Salad

Glazed with balsamic essence



Refreshing Fruit Sorbet



Char Grilled Lamb Cutlets

Served with Rosemary and red wine jus

Honey Roasted Duck Breast (*cooked medium*)

Served with thyme and Madeira wine jus

Steamed Fillet of Lemon Sole Florentine

Complimented with a light cream cheese sauce

Baked Vegetable Wellington

Served with provençal sauce

Served with Spring Onion Mash, Minted New Potatoes and Buttered Seasonal Vegetables



Baileys and Chocolate Cheesecake

With praline ice cream

Apple and Raisin Strudel

With brandy custard and vanilla Ice cream

Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£28.95



The Duke of Richmond Hotel

Party Menus

Menu 7

Pan Fried Local Mushrooms and Smoked Pancetta

Served in crispy filo basket

Crown of Galia Melon

With Norwegian prawns and thousand island sauce

Baked Goat's Cheese and Red Onion Tartlet

With salad garnish and pesto



Cream of Leek and Potato Soup



Roasted Medallions of Fillet Steak

Served with a cream peppercorn sauce

Pan Roasted Supreme of Guinea Fowl Breast

Served with thyme jus

Oven Roasted Fillet of Sea Bass

With vierge dressing

Wild Mushroom Ravioli

With Guernsey herbs and three cheese sauce

Served with Marquise Potatoes, Minted New Potatoes and Buttered Seasonal Vegetables



Chocolate and Hazelnut Truffle

With caramel Ice cream

Lemon Tart

With citrus sorbet

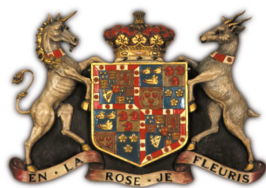
Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£30.95



The Duke of Richmond Hotel

Party Menus

Menu 8

Pan Seared Local Chancre Crab Cakes

Served with wasabi aioli

Baked Petite Ratatouille Timbale

With marinated goat's cheese with pesto

Chicken and Parma Ham Roulade

With sweet chilli dressing



Guernsey Scallops Wrapped in Bacon

With lemon butter



Beef Consommé with Julienne of Vegetables

Refreshing Fruit Sorbet



Char Grilled Fillet Steak

Served with creamy Dijon mustard sauce

Roasted Supreme of Corn Fed Chicken Breast

Served with thyme and Madeira wine jus

Pan Seared Local Fillet of Brill

Complimented with prawn, dill and saffron sauce

Oven Roast Vegetables Ravioli

With butter and Guernsey herb cream sauce

Served with Confit Potatoes, Minted New Potatoes and Buttered Seasonal Vegetables



Praline Semifredo

With roasted fruit compote

Warm Chocolate Fudge Brownies

With toffee sauce and caramel Ice cream

Lemon and Ginger Cheesecake

With fruit sorbet

Trio of Cheeses

With celery, grapes and biscuits



Coffee and Petit Fours

£32.95