

Copenhagen

BAR & GRILL

Party Menu

Grazing Plates

Baby Calamari

Filled with Spinach Smoked Scamorza Cheese & Chorizo In a Rich Tomato Sauce

Maple Glazed Pork Ribs

Slow cooked for up to 12 hours finished on the grill, served with a savoury sweet dipping sauce

Spiced Butternut & Ginger Soup (V)

With warm Ciabatta Bread

Pot of Mussels `Mariniere`

Steamed in Guernsey Cider, Garlic, Shallots finished with Cream & Parsley

Potted Ham Hock

With Apple & Sultana Chutney, simmered for 5 hours, shredded and flavoured with Capers and Parsley in Clarified Guernsey Butter served with Toasted Crostini

Plates

Ribeye Steak

Mushrooms, Vine Tomatoes & French Fries

Honey Roasted Pork Belly

Fondant Potato Cake, Sautéed Cabbage with an Apple & Cider Jus

Pan Fried Fillet of Seabass

Crushed New Potatoes, Pak Choi, Shellfish Asian Broth

Mediterranean Vegetable Pasta

Mixed Peppers, Black Olives, Green Beans, Cherry Tomatoes, Aubergine & Courgettes

Pan Seared Scallops & King Prawns

Scallion Mash & air dried Pancetta

Desserts

Chefs Duo of Brulee

Chocolate Brownie

Strawberry Glazed Cheesecake

3 Piece Cheese Platter

Coffee

£29.50

Minimum of 10 people