

Wedding Reception at the Peninsula Hotel from 6pm
Food will be served at 7:30pm
Guests will need to pay for their own drinks

Menu

Starters

BREADED BRIE

blackcurrant jam, dressed mixed leaf GFA

CHICKEN & APRICOT TERRINE

charred apricots, real ale chutney, toasted sourdough DFA GFA

GUERNSEY CRAB & PRAWN TIAN

avocado, fennel & citrus dressing DFA GFA

SMOKED SALMON & PRAWN ROULADE

compressed cucumber, lemon crème fraîche, avruga caviar DFA GFA

Mains

SLOW ROASTED ROLLED BELLY PORK

sweet potato & carrot mash, new potato lyonnaise, broccoli, rocquettes cider jus DFA GFA

GUERNSEY BEEF BRISKET

creamy mash, shallot purée, roasted carrot & parsnip, red wine jus DFA GFA

GRILLED CHICKEN BREAST

truffle crushed potato, crispy pancetta, seasonal vegetables, creamy mushroom sauce DFA GFA

MARINATED PLAICE ROLL

crushed guernsey new potatoes, seasonal vegetables, white wine velouté DFA GFA

Desserts

DARK CHOCOLATE MOUSSE

homemade redberry compote, cacao nib brittle VEA GFA

ALMOND LIME TART

homemade madagascar vanilla ice cream, toasted almond praline GFA

ORANGE CRÈME BRULÉE

chantilly cream, burnt orange segment GFA

TIRAMISU CHEESECAKE

mascarpone cream, baileys coffee sauce, lady finger crumb base GFA VEA