

PARTY & FUNCTION MENU

MINIMUM 25 GUESTS

STARTERS

SOUP OF YOUR CHOICE

herb infused olive oil VEA GFA

ROASTED BUTTERNUT

rocket, feta crumble, pecan nuts, glazed balsamic VEA GFA

CANDIED BEETROOT

goats cheese mousse, pistachio, grapefruit segment VEA GFA

BREADED BRIE

blackcurrant jam, dressed mixed leaf GFA

COLD CUTS

parma ham, chorizo, salami, gherkin, rye bread DFA GFA

CHICKEN & APRICOT TERRINE

charred apricots, real ale chutney, toasted sourdough DFA GFA

SMOKED DUCK BREAST

duck paté, carrot & orange purée, wild berry compote,
brioche DFA GFA

CONFIT CHICKEN BREAST

baby gem, crispy pancetta, anchovy, croutons, caesar
dressing DFA GFA

CHARRED SMOKED MACKEREL

tomato panzanella, basil oil, herb croutons DFA GFA

GUERNSEY CRAB & PRAWN TIAN

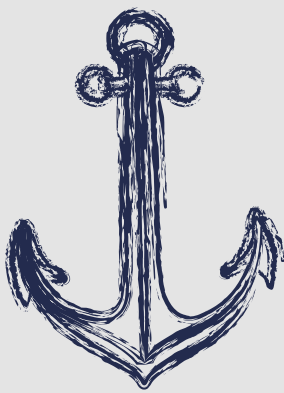
avocado, fennel & citrus dressing DFA GFA

SMOKED SALMON & PRAWN ROULADE

compressed cucumber, lemon crème fraiche, avruga caviar DFA
GFA

www.peninsula.gg

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MAINS

SLOW ROASTED ROLLED BELLY PORK

sweet potato & carrot mash, new potato lyonnaise, brocolli, 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

PAN FRIED BLACK BREAM

dill mashed potato, tomato salsa, green beans, beurre blanc DFA GFA

MARINATED PLAICE ROLL

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

GRILLED FILLET OF COD

vegetable fregola, spinach, silver onion, carrot served in saffron fish broth DFA GFA

HOMEMADE BASIL GNOCCHI

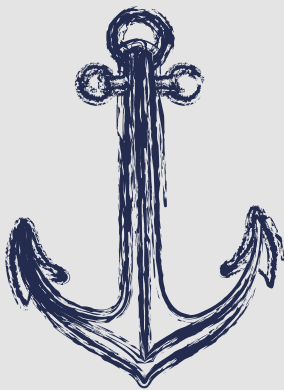
grilled vegetables, creamy pesto, rocket & tomato salad, vegan cheese VE GFA

GLAZED ROOT VEGETABLE TART

house salad, herb & cheese crumbles VEA

VEGETARIAN RAGU TAGLIATELLE

plant based bolognese, sundried tomato parmesan VEA



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 CRÉME BRULÉE

chantilly cream, burnt orange segment GFA

TANGY LEMON PAVLOVA

vanilla sponge, lemon marmalade GFA DFA

BANANA CARAMEL TRIFLE

caramelised banana, burnt & salted peanut crumble, soaked banana liquor sponge GFA

TIRAMISU CHEESECAKE

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

STRAWBERRY PISTACHIO ROULADE

homemade pistachio paste, strawberry ice cream DFA

PASSIONFRUIT COCONUT EXOTICA

coconut mousse & sponge, passion fruit coulis, coconut sorbet GFA

CHEESE PLATTER £2.50 SUPPLEMENT

grapes, celery, homemade chutney, crackers

CHOOSE 3
FROM EACH
COURSE

£36.95PP

CHOOSE 4
FROM EACH
COURSE

£39.95PP

all of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu options do not include all ingredients. If more information about allergens is required, please ask a member of our team.