

“La Mare Wine Estate”

The following menus are for parties of between 30 and 300 people

*Menus start from £33.50 per person however dishes marked with an * denote that the menu and dish price will increase to £37.10 per person or £39.65 per person with two *s. Menus chosen with two dishes with 3 or more *s chosen will be priced accordingly based on the menu choice and season required. The menu cost also includes crockery, Glazebrook & Co. cutlery, starched white tablecloths and napkins (different coloured linen can be hired upon request).*

To ensure that you and your guests receive the excellent food and efficient service La Mare Wine Estate is renowned for, we are unable to offer a menu choice on the day. Please choose one first course, one main course and one dessert for your menu. If you feel a choice is necessary please do not hesitate to contact us to discuss your requirements, however a surcharge will be applicable for choice menus. Alternatively please choose a buffet menu with either a served first course and dessert or two or three if you would like these served from the buffet also. Hot buffets also available upon request.

*Floral table arrangements are **not** included in the menu cost however we do recommend organising some form of table centre piece.*

Rolled linen napkins tied with raffia, coloured ribbon or flowers are available from £1.80 per person. Menus, place cards and a table plan can be printed from £1.80 per person, all of which can be made to match your colour scheme, theme, flowers etc.

We offer a full co-ordination service right from booking your meal and entertainment requirements to designing and sending invitations. So if you require any further assistance with the organisation of your event (e.g.: magicians, Disc Jockey, theme or general ideas) we would be delighted to assist.

Due to limitations that we have on live bands only entertainment booked by us will be permitted to play. However we will be flexible where possible so please discuss your requirements with us. We also have our own DJ who we will book for you should you require one.

*Final numbers and special dietary requirements must be confirmed **at least** 72 hours before the function. Any reduction in numbers within 48 hours of the event will be charged at 50% of the menu cost, any changes made within 24 hours of the event will be charged at 100% of the menu cost. Any special dietary requirements brought to our attention on the day of the event will be charged in addition to the final confirmed number.*

Inclusively priced menus can be arranged to include wine, water, canapés, three course meal and coffee. Please don't hesitate to let us know if you would like an inclusive package tailor made for you.

***JP Food Design** – is a new concept where the menu is written especially for you using the freshest best quality ingredients in season. Please ask if you require this service. Menus start from £40.00 per person and can be 3 to 7 courses. Just give us an idea of your requirements and we will create a menu to suit.*

Traditional menus can also be designed if required.

GST Inclusive

First Courses -

Lemon and pepper smoked salmon with horseradish crème fraîche and fennel salad

Classic Scotch smoked salmon with herb and bitter cress salad, sour cream and blini's

*Pumpkin and crab risotto with pan roast scallops served with a herb and tomato dressing * (up to 200 guests)*

Buffalo mozzarella with roast butternut squash, slow cooked plum tomato, rocket salad and red pesto

*Sweet Charentais melon with herb and crab salad served with a citrus dressing **

*Potted duck with pistachio, confit duck with celeriac remoulade and parsley dressing **

*Terrine of foie gras with Sauternes jelly, crisp bean salad and warm brioche ***

Risotto 'Primavera' with shaved Parmesan, broad beans, peas, asparagus and fresh basil

*Seafood salad – lobster, brill, crab and king prawn with Romesco sauce and herb mayonnaise ***

*Pan pacific seafood appetisers – crispy prawn, sushi rolls, pan roast fillet of salmon with bok choy and teriyaki ***

*Crab cannelloni with rocket salad and ginger sauce ***

*Warm Thai beef salad with spicy lemon grass dressing ***

San Danielle ham with roast pumpkin, buffalo mozzarella, grilled asparagus and rocket dressing

Potted prawn, salmon and smoked salmon with lemon and lambs lettuce salad

*Lobster and asparagus cocktail with dill Marie rose sauce ***

*Wild mushroom and goats cheese Pissaladière with plum tomatoes and herb salad **

*Ham hock, foie gras and smoked duck terrine with sweet and sour Balsamic pears**

Oak roast salmon with potato and celeriac rösti, baby spinach salad and chive dressing

*Light and peppery Louisiana crab cakes and avocado sauce **

*Jersey lobster risotto with pan fried scallops, fennel salad and Bouillabaise sauce ***

Ham hock, roast free range chicken and prune terrine with red onion chutney

*Scottish salmon appetisers – tartare of salmon, smoked salmon, crab roulade and classic Gravadlax with lemon and pepper crème fraîche **

*Cured salmon with lemon scented asparagus and classic hollandaise **

*Pan roast scallops with creamy leek sauce and crispy pancetta ***

*Pan roast fillet of brill with coconut, saffron and lentil sauce served with a coriander pistou **

Crispy Pancetta and shallot salad with garlic roast wild mushrooms and butternut squash with a sherry vinaigrette

*Three terrines – sweet carrot terrine, ham and parsley terrine and duck and foie gras terrine served with pickled red onions ***

*Trio of seafood – Gravadlax of smoked trout with onion confit, creamy Jersey crab with saffron mayonnaise and pan roast scallop with leaf mint, pea shoots and crispy Parma ham**

*Jersey lobster salad with lambs lettuce, chive and lemon oil and local tomatoes ***

Main Courses -

Grilled corn fed chicken breast with creamy mash, Balsamic shallots, baby carrots and Pancetta sauce

Pan roast corn fed chicken breast with creamy mash, shallot, bacon and mushroom sauce served with seasonal vegetables

Grilled chicken breast with chorizo, potato and parsley served with seasonal cabbage

Grilled corn fed chicken breast with Pancetta and raisins, braised potato and seasonal cabbage

Roast loin of organic pork stuffed with garlic and sage with roast vegetables

Roast fillet of pork wrapped in Pancetta with celeriac and apple dauphinoise

Roast spiced guinea fowl breast with pumpkin, spinach and potato ragout and a roast garlic and oregano sauce

*Pot roast loin of veal with wilted spinach, squash caponata, morel sauce and fondant potatoes ***

*Roast saddle of venison with braised red cabbage, herb mashed potatoes and wild mushroom sauce **

*Char grilled fillet of Irish beef with rösti potato, slow roast plum tomato, green beans and béarnaise sauce ***

*Roast fillet of beef with cauliflower cream, roast red onions, sauté potatoes and red wine sauce ***

*Slow roast fillet of beef with herb and yoghurt mashed potatoes, honey roast carrots and Madeira sauce ***

*Roast fillet of beef with wild mushroom puree, truffle croquette potatoes and green beans ***

*Fillet of beef Wellington with creamy mash and baby carrots * (for up to 100 guests & location dependant)*

*Roast rib eye of beef with horseradish mash, roast shallots, fine beans and Burgundy jus **

*Grilled fillet of beef with fondant potatoes, slow roast mushrooms, cabbage and bacon served with stout gravy ***

*Roast canon of lamb with rosemary gremolata, dauphinoise potatoes and baby leeks **

*Roast rack of lamb with creamed spinach, sauté potatoes and lentil sauce **

*Roast rack of English lamb with white bean and truffle purée, creamed spinach and fondant potatoes **

*Roast best end of lamb with aubergine puree, spiced baby carrots and pot roast potatoes **

Fish Main Courses –

(Due to time of year there can sometimes be problems sourcing fish for larger parties, however we will keep you informed of availability should you choose fish. Fluctuations in the market may imply an increase on fish, we will do our utmost to ensure this doesn't happen, however in the event it does we will advise you as soon as we know what it will be and will offer you alternatives if required .)

*Roast saddle of monkfish with spinach cannelloni and saffron sauce **

*Pan roast fillet of turbot with a mussel and scallop sauce, baby spinach, baby leeks and asparagus ***

*Pan roast fillet of brill with tomato fondue, melting herb crust and lemon butter sauce **

*Grilled fillet of sea bass with braised chicory, baby fennel and citrus dressing **

*Thai style baked fillet of brill in a banana leaf with lemon grass and ginger flavoured sauce **

*Roast fillet of sea bass with fennel mash and tomato and lemon dressing **

Poached fillet of John Dory with baby spinach and roasted butternut squash and spiced butter sauce

Pan roast filled of salmon with cucumber, asparagus and baby spinach with Balsamic dressing

*Roast fillet of halibut with roast artichokes and tomato and anchovy vinaigrette **

*Pan roast fillet of sea bass with scallops, roast pumpkin and a basil and lemon dressing **

Poached fillet of halibut with a puree of Savoy cabbage, crispy Pancetta and a wild mushroom dressing

Vegetarian First Courses -

Tomato, caramelised red onion and Feta cheese empanadas

Artichoke and Parmesan ravioli with roast butternut and sage butter

Grilled asparagus with Parmesan zabaglione and shallot dressing

Chilli roast butternut squash with buffalo mozzarella, basil and rocket salad

Goats cheese and pear crostata with beetroot and roast garlic salad

Roast shallot and pumpkin tart with melting smoked cheddar, plum tomato and pesto sauce

Spinach and goats cheese gnocchi with a wild mushroom and rocket salad

Roast red onion, chicory, asparagus and crouton salad with melting goats cheese

Vegetarian Main Courses -

Spinach and ricotta cannelloni with plum tomato sauce and Grana Padano

Crispy potato cakes with melting Gruyère, sweet pepper compote and grilled asparagus

Chestnut and wild mushroom cottage pie

Grilled Polenta with wild mushrooms and Mascarpone

Roast aubergine stack with caponata and hummus

Sweet potato, pumpkin and spinach Malaysian curry with Jasmine rice

Cold Buffets –

Menu 1

@ £34.50 per person –

Honey roast ham, garlic roast pork and pork and prune rilette platter with caper mayonnaise

Roast sirloin of beef with caramelised red onions and watercress salad

Gravadlax and oak roast salmon platter with lemon and black pepper crème fraîche

Sweet melon platter with crab, prawns and herb dressing

Grilled courgette and roast pepper with mint and yoghurt dressing

Pasta salad with sun blushed tomatoes, pesto and roasted pine nuts

Roquefort, honey roast pear and walnut salad

Brie and rocket quiche

Menu 2

@ £37.60 per person –

Seafood salad – mixed seafood including prawns, mussels and squid in a garlic and herb dressing

Asian beef salad with sour mango, spring onions and coriander

Ham hock, foie gras and smoked duck terrine with apple chutney
Celeriac, roast walnut and apple salad with lemon crème fraîche
Potato, radish and grilled artichoke salad with crushed coriander dressing
Baby spinach, avocado and pecan nut salad with fresh Parmesan and slow roast tomatoes
Caramelised red onion and goats cheese tart
Asparagus, Parma ham and roast shallot salad with salted almonds

Deluxe Menu

@ £43.80 per person –

Jersey lobster and crab platter and Scottish langoustine and peppered smoked salmon platter served with mayonnaise, Marie Rose and herb mayonnaise
Grouville bay oysters with shallot vinegar
Fillet of beef served with sweet and sour red onions
Roast aubergine and sweet pepperdew salad with olive oil and yoghurt dressing
Spanish blue cheese with red chicory and roast walnuts with caramelised pear
Buffalo mozzarella, roast beetroot and basil salad with red pesto
Little gem salad with sour cream, cucumber and rocket
Hot minted Jersey Royals

Desserts –

Strawberry and raspberry ripple semolina pudding with minted crème fraîche
Double chocolate tart with rum soaked sultanas
Assiette gourmand – smooth vanilla mousse, rhubarb and strawberry ripple and Florentine fingers
Marinated exotic fruit kebabs on zesty white wine and anis cream
Orange and star anis macerated rhubarb on vanilla sponge with crunchy hazelnut ice cream (for up to 50 guests and location dependant)
Light chocolate truffles with nuts and raspberries
Grand éclair with orange, syrup and cocoa Brazil nuts
Assiette gourmand – calvados cassiata, mango and almond mille feuille and cinnamon shot (for up to 50 guests)

Cold raspberry and pear crumble with hot chocolate custard

Champagne and red fruit knickerbocker glory with almond brittle

Assiette gourmand – crème caramel, pineapple and white rum sponge and Caribbean milk chocolate shot with dippers

Raspberry tart with clotted cream

Eggnog parfait in a ring of almond chocolate with hot raspberries (for up to 50 guests)

Chamomile and lime pannacotta with passion fruit and macaroon biscuit

Hot gourmet toffee apple with mulled wine ice cream and treacle brandy snap (for up to 50 guests and location dependant)

Assiette gourmand – fresh berries with dip, Champagne jelly and poached pear in chocolate dress

Exotic fruit salad in a crunchy tuile basket

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*Coffee*

*Chocolate coffee beans*