



SOMERVILLE HOTEL

Tide's Wedding Reception

Cream of cauliflower soup with scallops and truffle

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Roast breast of corn fed chicken with pomme chateau, seasonal vegetables, a bread sauce and thyme jus

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Millefeuille of white and dark chocolate with a dark cherry compote

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Tea or coffee with Jersey fudge and chocolate brownies

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£25.00 per guest

The Bay Wedding Reception

Fine Parma ham with fresh charentais melon served with rocket leaves and
Parmesan

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Grilled fillet of salmon with asparagus, spinach and a chive hollandaise

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Pear tarte tartin served with gingerbread ice cream and a caramel sauce

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Tea or coffee with Jersey fudge and chocolate brownies

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£27.50 per guest

The Castle Wedding Reception

A salad of chancre crab with smoked salmon, avocado
and citrus fruits

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A refreshing apple sorbet

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Roast sirloin of beef with Yorkshire pudding, Pomme chateau, seasonal
vegetables and a red wine sauce

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Warm dark chocolate tart with candied orange and a vanilla mascarpone

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Tea or coffee with Jersey fudge and chocolate brownies

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£30.00 per guest

St. Aubin Wedding Reception

A parfait of chicken livers, foie gras, endive and orange salad
all served with a toasted brioche

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Two Jersey scallops wrapped in Parma ham in a cream and white wine sauce

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A refreshing lemon sorbet

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Pan fried fillet of pork served with truffle mash, roasted vegetables and wine jus

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Sticky toffee soufflé served with pistachio ice cream and a vanilla sauce

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Tea or coffee with Jersey fudge and chocolate brownies

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£35.00 per guest

Drinks selection "A"

A glass of Kir Royal on arrival

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Two glasses of house wine with the meal

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Half a bottle of still or sparkling water

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A glass of sparkling wine for the toast

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£17.50 per person

Drinks selection "B"

A glass of house Champagne on arrival

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Half a bottle of house wine with the meal

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Half a bottle of still or sparkling water

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A glass of house Champagne for the toast

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£22.50 per person

Evening buffet menus

Buffet Menu One

A selection of assorted finger sandwiches
Breaded chicken drumsticks
Vegetarian quiche slice
Sausage rolls
Crisp crab samosas with mint and chilli dips
Crisps and Nuts

£9.00 per guest

Buffet Menu Two

A selection of assorted finger sandwiches
Crisp lettuce rolls with prawns, apple, chive and cocktail sauce
Crisp Duck spring rolls and dip
Vegetarian quiche slice
Toasted brioche with a smoked salmon rarebit
Crisps and nuts

£12.00 per guest

Buffet Menu Three

A selection of assorted finger sandwiches
Breaded chicken drumsticks
Sausage rolls
Toasted brioche with a smoked salmon rarebit
Vegetarian quiche slice
Tempura of Jersey plaice with a tartare sauce dip
Crisps and Nuts
A slice of fruit cake

£15.00 per guest

**For evening buffets we recommend that we cater for between 80 – 100%
of your guest numbers.**