



NICHE  
EVENTS

## Sample Menu One

Jersey's boutique  
London-style event caterer.

[nicheevents.com](http://nicheevents.com)

### Canapés

Jersey Crab, Smoked Salmon and Prawn Cocktail with cucumber chutney.

Honey Roast Chorizo, creamy mushroom and caramelized onion.

Goats Cheese & Slow cooked Tomato Fritters with Heritage beetroot gel.

### Starters

Heritage Tomato and Burrata Salad with rocket and basil oil.

Capucine Seafood Cocktail with spiced Marie Rose, radish and watercress.

Crispy Dry Salted Pork Belly with spicy Thai peanut and cucumber salad.

### Mains

Slow Roast Lump of Lamb, creamy gratin potatoes with buttered asparagus, sun blushed tomatoes and thyme jus.

Grilled Jersey Bass Fillet, Jersey Crab mayo & fennel salad with honey and orange dressing, dill Crème Fraîche and beetroot chutney.

Grilled Aubergine and Roast Pepper salad with lemon yoghurt and nutty butter dressing.



## Sample Menu Two

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### Canapés

Porcini Risotto Cakes with parmesan lemon aioli.

Sticky King Prawn Cakes with a Singapore dressing.

Indian Lamb Samosa with mint yoghurt.

### Starters

Marinated mixed Beetroot Carpaccio with goats cheese beignets and salsa Verde.

Smoked Duck Breast and herb salad with hazelnuts and aged balsamic dressing.

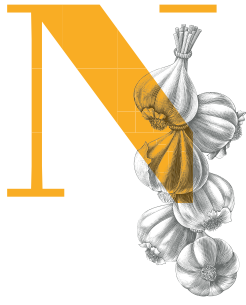
Local Fish cake with spinach and citrus hollandaise.

### Mains

Slow Cooked Braised BBQ Short Rib with celeriac & parsnip puree, ten destem broccoli and parsnip crisps.

Jersey Plaice Fillet with mixed seasonal vegetables, Jersey Royals and caviar butter sauce.

San Marzano tomato mozzarella Tortellini with roasted pine nuts and squash puree and rocket.



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## Sample Menu Three

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### Canapés

Dry Aged Fillet of Beef with Yorkshire pudding and horseradish cream.

Dorset Blue Vinnie with honey figs and crisp walnut bread.

Jersey Lobster tart and watercress hollandaise.

### Starters

Organic Tempura Prawns with Asian slaw and coconut & ginger dip.

Wild Mushroom & Truffle Arancini's with a spiced tomato fondue.

Seared Lamb Fillet with smoked aubergine hummus, pine nuts and flat bread.

### Mains

Local Turbot Fillet with buttered asparagus, Jersey Royals, pink grapefruit and chive & lemon sabayon.

Sauté Saddle of Lamb with minted pea puree, dauphinoise potatoes, purple sprouting broccoli, crispy garlic and Bordelaise sauce.

Black Pepper Stir-fry Tofu with sweet & sour noodles and coriander.