



Serendipity Suppers

Make your selection from one or more of the menus listed here and help support the valuable work of Brighter Futures.

1 Ibiza Style Lunch

Friday September 6
1pm to 5pm

White Sangria & Prosecco Punch

Potato Nests with Gingered Crab

Coconut Prawn Curry served in a coconut shell with rice

Ibiza Sunset Jelly Fruit Cake
Free flow!

£60 per person



3 Remember the 80s

Saturday September 14
7.30pm

Champagne on arrival

Appetiser - Prawn Cocktail
Succulent prawns on a bed of lettuce with Marie Rose sauce.

Main course - Beef Wellington
Served with potato purée, green beans and beef jus.

Dessert - Black Forest Gateau

Drink selection available

£60 per person

4 Singles Only

"Love & Food"
Thursday September 19
7pm

Sparkling Arrival

Cured Salmon with avocado, tomato, cucumber & papaya salsa, watercress sauce, poached duck egg, Asparagus, crispy bacon, hollandaise sauce
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Trio of Pork: pork fillet, pulled pork bon bon, honey roasted pork belly, apple purée, fondant potato, honey roasted root vegetable medallions
or

Fillet of Seabass, petit pois à la français
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Elderflower Panna Cotta
Rhubarb & Raspberries
Apple Tatin

Jersey Dairy vanilla ice cream

£35 per person

5 Morning Tea by the Sea

Tuesday September 24
10am to 12pm

A delightful morning of homemade pastries, cakes and delicious treats whilst gazing out to sea.

Afterwards enjoy a gentle coastal walk to see one of Jersey's historic landmarks.

£25 Per Person



6 Ladies that Lunch

Wednesday September 25
12.30pm

(Dairy Free & Gluten Free)

Fizz to begin

Melon & Parma Ham
Cod & Prawns with Fennel, Leek & Jersey Royals
Raspberry Ice Cream & Fresh Raspberries.

£35 Per Person

7 Pawsome Beach Party

Tuesday October 1
11am

for the most pawsome guests:
Foie de veau séché (dried calves liver)
Saucisses du barbecue (sausages from the BBQ)
Pupcakes (dog cupcakes)
Eau de Bel Royal (Tap water!)

for the carers:
Crudites, chips and dips
Pink Poodle Cocktail & soft drinks

Every dog will receive a goodie bag with treats and toys. Bananas and party hats will also be provided.

£40 per creature!

8 Supper

Saturday October 5
7pm

Vintage Veuve Clicquot 2004 on arrival

Prawn Cocktail with a twist
Salmon en Papillote
Lemon Posset & shortbread bites

£60 Per Person

9 Indian Summer

Friday October 11
7.30pm

Lightly Curried Crab
Aromatic Chicken Curry
Lemon Cheesecake

£60 Per Person



2 Tipped Pink

Saturday September 7
7pm

Luxury canapés and drinks reception, comprising of:

Pink Champagne on arrival
Provence Rosé
Your choice of tipped pink cocktail

Crab and grapefruit, Kadail quail eggs
Farcie tomato, Tuna tataki, Cheese parcel

Raspberry tartelette, Lemon macaron

£40 Per Person

A few days before the Supper your Host will confirm your destination