

*Function
Menus*

STOCKS  SARK
ISLAND HOTEL & RESTAURANT





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Gratuities are left at customers' discretion and are distributed equally to all staff.

*10% service charge will be added to parties of 8 or more.
Accounts not settled on the day will incur a 10% service charge.*



Business / conference options

Arrival brunch

Bacon / sausage / egg sandwich—£4.00 p/p

Croissants and Danish pastries—£3.00 p/p

Full breakfast available—£15 p/p



Day attendee

£20.00 per person / per day

Coffee / tea / water

(served all day)

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Selections of biscuits, cakes, fruits and chocolates

(other soft drinks charged extra based on the current price list)



Lunch

Selection of sandwiches and savoury snacks, plus fruit dessert—£15 p/p

OR enquire about our current lunch menu



Dinner

please enquire about current a la carte, table d'hôte or special offer menus

All the catering needs are based on individual preferences and requirements.
We would be very happy to discuss in detail any other arrangements required.

Canapés selection

Selection per person:

three - £8.50 / five - £10.50 / seven - £12.00

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*Smoked salmon pinwheels with cream  
cheese*

*Chicken mousse, mustard dressing  
and chorizo*

*Mini tarts filled with tuna tartare  
and salsa Verde*

*Prawn sesame toast*

*Salmon and dill fish cakes*

*Cucumber baskets filled with tomato and  
spring onion salsa*

*Rarebit on toasted granary bread*

*Quails egg, pancetta and mayonnaise  
croustade*

*Roquefort and walnut mousse finished  
with celery salt*

*Chive and cream cheese filled  
cherry tomatoes*

*Salmon, lemon and caper berry en-croustade*

*French toast with duck liver parfait  
and redcurrants*

*Leek and Stilton potato cakes*

*Prawn, crab, chervil and lime short  
crust cups*

*Caramelised onion tartlets with goats  
cheese and thyme*

## *Rolling Buffet*

*6 savoury choices - £18*

*6 savoury choices + 3 dessert choices - £25*

*Please note—minimum number of 20 required*

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Main dishes:

Mini roast beef in Yorkshire pudding

Mini fish & chips

Basil & mozzarella tart tatin

*Goat's cheese & red onion marmalade
crostini*

Mini ham, egg & chips

Mini chicken pie

Smoked salmon & scrambled egg

Pork belly & apple

Scallop & black pudding

Tempura prawn with chilli dip

Mini crab cakes

Lamb rack with mint sauce

Battered lobster claw

Stocks slider (mini burger)

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### **Desserts:**

*Panna Cotta*

*Chocolate fondant*

*Pimms jelly*

*Fruit Charlotte*

*Black cherry doughnuts*

*Elderberry tart with crème fraîche*

*Fresh fruit Pavlova*

*Mini scones with jam & cream*

*Chocolate brownies*

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Tea / coffee - £1.95 per person

Cold Buffet

£25.00 per person

Please note—minimum number of 20 required

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### **Selection of meats including:**

Cold roast beef  
Honey roast ham

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Sark seafood including:

Whole dressed salmon
Mixed seafood platter

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### **Vegetarian option:**

Roast butternut squash & seasonal  
vegetables bake

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Selection of salads:

Mixed leaf salad
Stocks Coleslaw
Hot minted new potatoes
Tomato and red onion salad
Couscous salad

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### **Plus:**

Selection of Stocks larder preserves  
Selection of breads  
Stocks larder olives and nuts

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Selection of desserts:

Cream and strawberry slice
Chocolate brownie

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**Cheese board \* (£4 supplement p/p)**

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Tea / coffee – £1.95 per person

Hot & Cold Buffet

£35.00 per person

Please note—minimum number of 20 required

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### **Selection of meats including:**

Mustard roasted beef filet  
Lemon and honey chicken  
Stocks sausage roll slice

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Sark seafood including:

Whole dressed salmon
Hot and cold mixed seafood platter

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### **Vegetarian option:**

Baby vegetables and goat's cheese tart  
Mushroom and parmesan roll

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Selection of salads:

Mixed leaf salad
Stocks Coleslaw
Hot minted new potatoes
Roasted thyme potatoes
Tomato and red onion salad
Couscous salad
Roasted vegetable salad

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### **Plus:**

Selection of Stocks larder preserves  
Selection of breads  
Stocks larder olives and nuts

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Selection of desserts:

Raspberry and lime meringue slice
Double chocolate cheesecake
Cheese board

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Tea / coffee – £1.95 per person

## *Luxury Summer Buffet & Barbecue Menu*

*£40.00 per person*

*Please note—minimum number of 20 required*

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Poached tiger prawns on ice

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*Banana leaf wrapped whole Sark bass*

*Barbeque mackerel fillets*

*½ lobsters with garlic and herb butter*

*T-bone steak with applewood  
cheese rarebit*

*Whole lemon sole with citrus dressing*

*Whole vegetable kebabs*

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Apple, walnut and Stilton salad

Stocks garden leaf salad

Potato and horseradish salad

Selection of breads

Stocks larder olives and nuts

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*Stocks red pepper chutney*

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Kiwi and macron trifle

Cream and strawberry slice

Chocolate brownie

Summer Buffet & Barbecue Menu

£30.00 per person

Please note—minimum number of 20 required

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*Selection of grilled meats from the  
barbecue including:*

*steak, chicken, homemade burger, sau-  
sages and ribs*

*Sark seafood platter including:  
seasonally available locally caught fish*

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Hot potatoes in jackets

Stocks garden salad

Char grilled pasta salad

Stocks larder, olives, nuts and breads

Grilled figs and Parma ham

Fennel, lime and orange salad

Feta cheese and water melon salad

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*Stocks grape chutney and piccalilli*

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Croque en bouche



3-course Function Menu

£25.00 per person (*£5 supplement per person / per dish)
(to be pre-ordered from organisers choice of 3 for each course)

Starters

Leek and potato soup with onion bhaji and curry oil (v)

Sark spinach and potato soup (v)

Aged Parma ham with balsamic oil and mozzarella

Stocks home-made crab cakes with beurre blanc

Pan roasted mackerel on toast with potato salad

Chicken liver parfait with red onion jam

*Pork, chicken and pistachio terrine with Stocks piccalilli **

*Salad of melon and ruby grapefruit with a ginger syrup dressing **

*Lobster and crab salad **

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### **Mains**

*Baked fillet of local line-caught white fish with potato gratin, Sark garden vegetables and lemon butter*

*Poached turbot fillet, Sark potatoes and a saffron and mussel broth \**

*Roast sirloin of beef with Yorkshire pudding, roast potatoes and red wine jus*

*Pan-fried chicken with fondant potato, thyme and mushroom velouté*

*Sark lamb Rack with cauliflower gratin and mint jus \**

*Loin of Rare Breed pork Wellington with apple puree, root vegetable mash and pork jus \**

*Tian of roasted aubergine and tomato and goat's cheese fondant with herb oil (v)*

*Gnocchi of roasted garden vegetables with Arrabiata sauce (v)*

*Baked field mushroom filled with curried lentils on coriander and yoghurt couscous (v) \**

***All served with seasonal vegetables***

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Desserts

Steamed fruit pudding with custard

Chocolate Torte with Sark clotted cream

Stocks Bakewell tart

Crème Brulée of the Day

Stocks selection of ice-creams and sorbets

*Honeycomb parfait with white chocolate sorbet **

*Chocolate mousse with hazelnut foam **

*Sark cream panna cotta with iced berries **

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*Tea / coffee – £1.95 per person*