

Breakfast Menu

Overnight Oats (VEA / GFA)	3.25
Danish Pastries	3.25
Bacon Senners Roll	4.25
Egg Senners Roll	3.25
Sausage Senners Roll	4.25
Full English Breakfast	*Enquire for pricing*

Lunch Options

(Choose from our selection of freshly made fillings on the next page)

Bronze Menu 6.45 p/p

1.5 rounds of sandwiches or wraps
Lightly salted crisps to share

Silver Menu 10.95 p/p

1.5 rounds of sandwiches or wraps
Lightly salted crisps to share
Fruit platter to share

Gold Menu 14.95 p/p

1.5 rounds of sandwiches or wraps
1 Finger food item
1 Tray bake
Lightly salted crisps to share
Fruit platter to share

Platinum Menu 18.50 p/p

1.5 rounds of sandwiches or wraps
3 Finger food items
1 Tray bake
Lightly salted crisps to share
Fruit platter to share

Artisan Special 19.95 p/p

A combination of sandwiches and wraps
4 Finger food item
2 Tray bakes
Lightly salted crisps to share
Fruit platter to share

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Sandwich/ Wrap Fillings

(All fillings and options are subject to availability)

Vegan

Crushed Avocado & Rocket
Roasted Pepper & Hummus
Vegan Cream Cheese & Cucumber

Vegetarian

Guernsey Cheddar & Pickle
Guernsey Cheddar & Tomato
Brie & Cranberry Sauce
Egg mayonaise & Rocket

Meat

Curried Chicken Mayo
Chicken Rocket & Sweet Chilli
Cured Ham & Guernsey Cheddar
Cured Ham & Tomato

Fish

Smoked Salmon & Cream Cheese
Prawn Marie Rose
Prawn & Smashed Avocado
Tuna Mayo & Red Onion

Finger Food Options

Vegan

Crudites & Hummus Dip
Vegetable Spring Roll
Vegetable Samosa

Vegetarian

Minni Cheddar & Tomato Quiche
Caprese Skewer
Roast Vegetable Quiche

Meat

Peppered beef & Red Onion Skewer
Cajun Chicken & Roasted Pepper Skewer
Glazed BBQ Chicken Skewer
Mini Quiche Lorraine

Fish

Smoked Salmon & Cream Cheese Blinis
Mini Smoked Salmon Quiche
Asian King Prawn Skewers
Mini Prawn Cocktail

Tray Bake Options

Lemon Drizzle / Brownie (VEA) / Carrot Cake

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Canapes

2.95 Each

Meat & Poultry

Duck Spring Roll

Sate Chicken Skewers

Lamb Kofta, Tzatziki (GF)

BBQ Glazed Pork Belly Bites (GF)

Peppered Beef Kebab, Red Onion (GF)

Parma Ham & Red Onion Marmalade Crostini

Duck & Hoi Sin Rillette with Pickled Cucumber

Sesame Cream Cheese, Grilled Chicken & Spring Onion Crostini



Vegetarian

Chilli Smashed Avocado, Charred Lime & Greek Feta on Grilled
Grilled Sweet Potato (GF) (VEA)

Stilton, Caramelized Apple & Red Onion Marmalade Crostini (GFA)

Sun Dried Cherry Tomato, Pesto, Parmesan Crisp Crostini (GFA)

Whipped Beetroot & Caramelised Walnut Shortbread (VEA)

Courgette Rolls, Goats' Cheese, Pickled Chilli (GF) (VEA)

Curried Cauliflower Skewer, Mint Yoghurt Dip (VEA) (GF)

Sliced Beetroot, Feta, Orange Crostini (GFA) (VEA)

Dolcelatte & Honey Roasted Fig Crostini (GFA)

Deep Fried Brie Bites, Cranberry Sauce (GFA)

Creamy Wild Mushroom Tartlet

Caprese Salad Skewer (GF)



Seafood & Shellfish

Honey & Soy Glazed Pancetta Wrapped Guernsey Scallop (GF)

White Crab, Avocado, Poppy Seed & Chilli Spoons (GF)

Smoked Salmon Blini, Cream Cheese & Chives (GFA)

Salmon & Avocado Cerviche, Citrus Dressing (GFA)

Garlic King Prawn & Chorizo Skewer (GF)

Asian King Prawn & Mango Skewer (GF)

Salt & Pepper Squid, Sweet Chill

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Hot Fork *Buffet Style 15.95 p/p*

Vegetarian & Vegan

Sweet Potato Vegetable Pie (VEA) (GF)
Thai Green Curry, Jasmine Rice (VE) (GF)
Mushroom Stroganoff with Basmati Rice (VEA)
Mushroom, Spinach and Potato Pie (VEA) (GFA)
Oriental Vegetable Stir-fry with Egg Noodles (VEA)
Mediterranean Vegetable Lasagne with Crispy Leaf Salad (VEA) (GF)
Aubergine, Tomato & Goat's Cheese Moussaka with Cous Cous (VEA)
(GFA)

Meat & Poultry

Traditional Pork & Leek Sausages served in Slow Cooked Onions with Giant
Yorkshire Pudding
Spicy Italian Pork Meatballs with Penne Pasta & Parmesan Cheese (GFA)
Ginger, Honey & Soy Pork Stir Fry with Rice Noodles (GFA)
Chicken Coq Au Vin, Creamy Mash Potato (GF)
Spanish Style Chicken & Potato Casserole (GF)
Chicken, Leek & Mushroom Pie, Creamy Mash Potato (GFA)
100% Minced Beef Lasagne with Garlic Bread (GFA)
Chilli-Con-Carne with Mexican Style Rice (GFA)
Guernsey Beef & Ale Stew with Dumplings (GFA)
Moroccan Lamb Tagine with Herb Cous Cous (GFA)
Tender Lamb Moussaka with Greek Salad (GF)
Traditional Shepherds' Pie, Minted Peas (GF)
6oz Sirloin Steak Au Poivre (GFA) £2 supplement)

Seafood & Shellfish

Seafood Pie with Creamy Chive Mash Potato (GF)
Traditional Spanish Seafood Paella with Rustic Bread & Guernsey Butter
Garlic & Ginger King Prawn Stir-fry with Rice Noodles
Baked Fillet of Teriyaki Salmon with Crushed New Potatoes (GFA)
Pan-fried Smoked Mackerel, Salsa Verde with Parmentier Potatoes (GFA)
Hand-Picked Guernsey Crab with Chilli & Parsley Linguine (GFA)

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Rotisserie Packages

	Chicken	Hog	Lamb
Standard p/p	20.00	22.50	25.00
Premium p/p	20.00	22.50	25.00

Standard

Bamboo Disposables
Delivery & Setup
Senners' Rolls
Chef to Carve
Conidments
Gas

Premium

2x Potato Options
3x Salad Options
Delivery & Setup
Senners' Rolls
Chef to Carve
Condiments
Crockery
Cutlery
Gas

Rotisserie Options

(1 item Per Person)

Standard

Mediterranean Vegetable Kebab
4oz Homemade Burger
Apple & Pork Sausages
Satay Chicken Skewers
Garlic Chilli Prawn

Premium

Mediterranean Vegetable Kebab
4oz Homemade Burger
Apple & Pork Sausages
Satay Chicken Skewers
Garlic Chilli Prawn

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Premium Options

2 p/p

Garlic & Rosemary Wedges

Sweet Potato Fries

New Potatoes

Chunky chips

Skinny Fries

Curly Fries

3 p/p

Tomato, Basil & Red Onion

Roasted Vegetable Pasta

Mixed Green leaves

Mixed Bean Salad

Caeser Salad

Greek Salad

Sides

1.50 p/p

Garlic & Rosemary Wedges

Sweet Potato Fries

New Potatoes

Chunky Chips

Skinny Fries

Curly Fries

Extras

Buffet Table & Cloth - 25 Per Table

Waiting Staff - 15 Per Hour

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BBQ Options

Standard

Bamboo Disposables
Delivery & Setup
Senners' Rolls
Chef to Carve
Condiments
Gas

Premium

2x Potato Options
3x Salad Options
Delivery & Setup
Senners' Rolls
Chef to Carve
Condiments
Crockery
Cutlery
Gas

BBQ Options

(1 item p/p)

Standard

Mediterranean Vegetable Kebab
4oz Homemade Burger
Apple & Pork Sausages
Satay Chicken Skewers
Garlic Chilli Prawn

Premium

Mediterranean Vegetable Kebab
4oz Homemade Burger
Apple & Pork Sausages
Satay Chicken Skewers
Garlic Chilli Prawn

All premium options sides and extras are on the previous page

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Wine List

All of our wines have been tasted and assessed as showing certain styles and character to complement various cuisines. The style and body of wine is a huge factor when pairing with different dishes, which we have considered when creating this wine list.

As you will see from the options below, we have included some of the world's most famous producers and some less well-known and fiercely independent ones. In our opinion, each wine on this list has its own exquisite taste, of which you can experience the exceptional quality. Please note that if you have a specific wines or vintages in mind that we do not already offer, we may be able to source upon request.

If you are unsure and require recommendation on pairings or any further information about the wines on offer, please do not hesitate to contact the team at Artisan.

Corkage

We do offer a corkage service to those that prefer to provide their own wine.

Our service includes the following:

Pre-event Chilling | Free Glass Hire | Free Hire of our Refrigeration Trailer | Recycling Bottles
For those who prefer to provide their own wine and use our corkage service, there will be the

Following Charges:

Wine - £15 per bottle | Prosecco - £17.50 per bottle | Champagne - £20.00 per bottle

Our Guarantee

We pride ourselves on our service, professionalism and exceptionally high standards. We guarantee that you will receive this through either purchasing from our wine list or by us providing you with a corkage service.

Please note that all products, prices and vintages are subject to availability and may vary
Free delivery on orders over £60, all other orders will incur a £10 delivery charge

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Wine List

White

Pinot Grigio, Ponte	Italy	£23.95
Sauvignon Blanc, L'Or Du Sud	France	£23.95
Chardonnay, L'Or Du Sud	France	£23.95
Muscadet de Sèvre et Maine, Château de la Cassemichère	France	£29.95
Chenin Blanc, 'La Cotte Mill', Franschoek Cellar	South Africa	£29.95
Gavi, Tenimenti Ca'Bianca	Italy	£32.95
Albariño, Rias Baixas, Domingo Martin	Spain	£32.95
Sauvignon Blanc, 1685, Grand Cuvée, Boschendal Estate	South Africa	£34.95
Bourgogne Chardonnay, Louis Latour	France	£34.95
Mâcon-Lugny, 'Les Genièvres', Louis Latour	France	£39.95
Sancerre, Domaine du Pré Semelé	France	£39.95
Chablis, Domaine Michaut	France	£44.95
Sauvignon Blanc, Cloudy Bay	New Zealand	£49.95
Pouilly-Fumé, Château de Tracy	France	£49.95
Obeidi, Bekaa Valley, Domaine Wardy	Lebanon	£49.95
Chassagne-Montrachet, Les Jardins du Château	France	£79.95

Red

Merlot, L'Or Du Sud	France	£23.95
Shiraz, Boomerang Bay, Grant Burge	Australia	£23.95
Malbec, Despacito	Argentina	£23.95
Pinot Noir, Valdivieso	Chile	£29.95
Cabernet Sauvignon, Casillero del Diablo, Concha y Toro	Chile	£29.95
Château Breillan, Haut Medoc	France	£32.95
Rioja Crianza, Marqués de Cáceres	Spain	£32.95
'Lanoy', Cabernet Sauvignon Merlot, Boschendal Estate	South Africa	£34.95
Musar Jeune, Bekaa Valley	Lebanon	£34.95
Chianti Riserva, 'Fagiano', Uggiano	Italy	£34.95
Bourgogne Gamay, Louis Latour	France	£39.95
Fleurie, Charles Viénot	France	£39.95
Pinot Noir, Dundee Hills, A to Z	USA	£49.95
Barolo, Tenimenti Ca'Bianca	Italy	£49.95
Gran Reserva, Marqués de Cáceres	Spain	£52.95
Châteauneuf-du-Pape, 'Les Galets de la Berthaudé'	France	£54.95
Clos de la Cure, Grand Cru, St. Émilion	France	£54.95

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Wine List

Champagne

Forget Brimont, Brut, Premier Cru	Aÿ	£59.95
Tattinger, Brut Réserve	Reimes	£74.95
Laurent-Perrier, Brut , 'La Cuvée'	Tours-sur-Marne	£74.95
Moët & Chandon, Brut Imperial	Épernay	£79.95
Veuve Clicquot, Brut	Reimes	£84.95
Bollinger, Special Cuvée	Épernay	£89.95
Laurent-Perrier, Brut Vintage 2008/12	Tours-sur-Marne	£99.95

Rosé Champagne

Forget Brimont, Rosé, Premier Cru	Aÿ	£69.95
Moët & Chandon, Rosé Imperial	Épernay	£89.95
Veuve Clicquot, Brut Rosé	Reimes	£99.95
Laurent-Perrier, Cuvée Rosé Brut	Tours-sur-Marne	£99.95

Sparkling Champagne

Sparkling Pinot Grigio, Ponte	Italy	£26.95
Prosecco, Ponte	Italy	£27.95
Prosecco, Rosé Brut, Ponte	Italy	£29.95
Boschendal, Rosé, Brut	South Africa	£39.95

Sparkling Champagne

Pinot Grigio, Rosé, Ponte (Blush)	Italy	£23.95
White Zinfandel, Angel's Flight	USA	£23.95
Rosé 'The Pavilion,' Boschendal Estate	South Africa	£29.95
Sancerre Rosé, Domaine du Pré Semelé	France	£39.95
Whispering Angel, Château d'Esclans, Côtes de Provence	France	£49.95

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