

Christies Private Dining Room 2018

Christies is the place to meet and celebrate. The Private Dining Room, situated on the first floor above the restaurant, has been specially designed to cater for all types of events; a grand banquet or less formal luncheon, business meeting or conference, private party, dinner or wedding.

Special features

The private dining room at Christies can accommodate up to 16 seated guests or up to 55 for standing receptions.

Enjoy peace of mind with your own dedicated waiter, whose aim is to make your memorable event something that your guests will want talk about. For your personal use there is Wi-Fi, a 50 inch plasma screen and an integrated music system and in addition the exclusive use of our private terrace and balcony with stunning views of the harbour and islands.

Menu options:

We are delighted to offer you our extensive Christies menu for Lunch or Dinner sit down meals, Canapé menu or Buffet for standing functions.

Please note a service charge of 10 % will be applied to all private dining room functions.

We request £250 deposit for all private functions on Fridays and Saturdays . We expect payment to be received within 14 days of your booking being confirmed.

Cancellation Policy: Please be aware, that we require a one (1) week's notice for all weekend cancellation. If cancellation is less than 7 days from the date of the event, the deposit will not be refunded.

Contact Christies

Please contact Vicky or Kristine, who will be happy to discuss your requirements.

email: manager@christies.gg

tel: 01481 726 624

Christies Canapés

A canapé reception provides the perfect start to formal occasions – individually priced, with a mix of hot, cold & sweet. Please choose 5 options.

1. Thai Chilli Crab Cake, Mango Salsa £2.00
2. Mini Guernsey Beef and Cheddar Burger, Tomato Relish £3.00
3. Sausage and Cider Rolls, Puff Pastry Sesame Seed £2.50
4. Maple glazed Three Little Pigs lollipop £2.50
5. Avocado, Spinach and Quail Egg Benedict V £2.00
6. Pancetta Wrapped Local Scallop, Garlic crumble £2.50
7. Garlic Snail Vol-Au-Vent £2.00
8. Baby Yorkshire pudding, Roast Beef, Horseradish Cream £2.00
9. Crispy Goats Cheese and Sweet Potato Rolls, Mild Curry Mayo V £2.00
10. Lobster Thermidor Risotto Bombs £3.00
11. Shepherds Pie Croquettes £2.00
12. Baked Oyster, spinach and Bacon, Parmesan Hollandaise £2.50
13. Tempura Asparagus Spear V £2.00
14. Cod and Chips £2.50
15. Crab and Avocado California Roll £2.00
16. Honeyed Pecan and Brie V £2.00
17. Smoked Bacon and Mushroom Tart £2.00
18. Bloody Mary Oyster shot £2.50
19. Smoked Salmon and Cream Cheese Blini £2.00
20. Walnut and Goats Cheese Bon-Bon, beetroot Relish V £2.00
21. Chicken parfait Sandwich £2.00
22. Prawn Cocktail £2.00
23. Apple Jelly with Parma Ham £2.00

1. Pistachio Éclair £2.00
2. Strawberry and Cream Tart £2.00
3. Coconut Ice cream cone £2.00
4. Chocolate Truffle £2.00
5. White and dark chocolate brownie £2.00

Buffet

£20.00 per person attending



Southern Fried Chicken Drumsticks with blue cheese dressing

Sausages and Cider Apple Rolls

Seafood Cocktail Platter

Mozzarella, Sun Blushed Tomato & Cured Ham Platter

Scotch Eggs with Spicy Tomato Ketchup

Cheese & Fruit Platter

Smoked Bacon, Leek and Cheddar Quiche

Selection of Sandwiches



Mini Chocolate Éclairs and Macaroons

Christies BBQ Summer Menu

£25.00 per person attending
(available from middle of May)



Traditional Guernsey Beef Burger
Spiced Chicken Burger

Slow roasted spiced Brisket of Beef
Hickory Smoked Baby Back Ribs
Grilled Old English Sausages
Garlic and Thyme marinated Pork steaks
Sweet and Sour Gammon, Pineapple and Pepper Kebabs
Pulled Dry Rubbed Pork
Lime, Ginger and Chilli Salmon Parcels
Hot and cold King Prawns

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Half Lobster Supplement £4.95

Braised saffron Rice
Portobello Mushrooms with Spinach and Goats Cheese
Baked Potato with Cream Cheese and Chives
Crudity selection with dips
Caesar Salad with Crispy Bacon, Anchovy and boiled Egg
Lime and chilli Corn on the cob
Seasonal House Salad
Apple and cashew crunchy Coleslaw

