

**Digital Jersey TechAwards
Friday, 28th April 2023
Royal Jersey Showgrounds**

Starter

1. Bruschetta with ricotta, serrano ham, piquillo pepper & rocket; or
2. Salad of avocado, griddled courgette, sun blush tomato, croutons & basil oil dressing **(Vegan)**

Main Course

1. Roast breast of chicken with classic tarragon cream sauce; or
2. Roast vegetable wellington with vegan mozzarella and tomato basil sauce **(Vegan)**

Dessert

1. Sharing Platter to the table: Mini lemon tart, raspberry pavlova & chocolate brownie or
2. Chocolate brownie, with orange compote **(Vegan/GF)**

Table Name / Seat Number: If known			
Lead Contact name:		Email address:	
Invoice Address:	An invoice will be sent by email / Please advise if ISE		
Contact Number			

Drinks Pre-Order

Drinks for your table may be pre-ordered, before the deadline below. An invoice for all pre-ordered drinks will be sent before the event and payment must be received 24 hours in advance of the event. **Please note:** Additional drinks will be available to purchase during the event from the bar, **with payments made by credit / debit card. Please bring cash in case of issues with card machines.**

Bin number: _____	Quantity: _____	Total £ _____	Bin number: _____	Quantity: _____	Total £ _____
Bin number: _____	Quantity: _____	Total £ _____	Bin number: _____	Quantity: _____	Total £ _____
Bin number: _____	Quantity: _____	Total £ _____	Bin number: _____	Quantity: _____	Total £ _____
Bottles of water (750ml):	Still	Quantity: _____ @ £3.80	Total £ _____		
	Sparkling:	Quantity: _____ @ £3.80	Total £ _____		

Guest Food Orders



All guests will receive the standard **Vegan Menu**, unless advised otherwise. Please advise **Harpers Catering** of any dietary requirements (i.e. Allergies, vegan, dairy, gluten free, dairy free etc.) by returning this form. **A vegetarian/vegan option must be pre-ordered** as any dietary requirements not confirmed before the event will not be accommodated.

Please can we stress the importance of making all your guests aware of the menu and ask them to CHOOSE their menu for the evening.

Table Name / Seat Number (if known):				
Guest Name	Starter Choice 1 or 2	Main Choice 1 or 2	Dessert Choice 1 or 2	Any Dietary information?
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				

Wine List

Champagne & Sparkling

1. **Prosecco Le Dolci Colline NV (House Range)** **£24.50**
Gently sparkling fizz from northeast Italy with fresh green apple aromas. Le Dolci Colline Prosecco is delicate and lively on the palate with delicious apple fruit and a clean, refreshing finish
2. **Pierre Mignon Brut 1er Cru 'Grande Reserve' Le Breuil N.V. (Vegan)** **£38.00**
A fresh and vibrant champagne with citrus hints on the nose overlaid by touch of brioche and a soft and creamy mousse.
3. **Bollinger Brut Special Cuvée N.V.** **58.00**
Great Champagne with a powerful, sophisticated and complex style; beautifully rich aromatic complexity, ripe fruit flavours and a subtle silky finish.
4. **Billecart-Salmon Brut Rosé N.V.** **£69.00**
Voted as the best multi-vintage Rose Champagne, this elegant rosé offers subtle flavours of redcurrants and strawberries with a great freshness and a long, lingering finish.

White Wine

5. **Sauvignon Blanc, Primera Luz - Central Valley, Chile (Vegan)** **£21.00**
Youthful, lively and fresh with aromas of light summer fruits and cut grass followed by overtones of ripe gooseberries and a zesty citrus fruit.
6. **Frost Pocket, Marlborough Sauvignon Blanc 2021** **£26.50**
A mouth-watering, classic Marlborough Sauvignon Blanc bursting with fragrant gooseberry and tropical fruit aromas and flavours.
7. **Jean Collet, Chablis AOC- Burgundy, France** **£35.00**
This is a fine Chablis of classy complexity that is dry and minerally with green apple notes, rounded mouthfeel and a long finish.
8. **Jean Marc Boillot, Montagny 1er Cru 2019** **£59.00**
This wine showcases Montagny's considerable potential. It's generous and expressive, with nutty, stone-fruit and subtle tropical aromas. The oak is well-integrated, and there's plenty of acidity to provide thrust. Always a concentrated and powerful wine.

Rose Wine

9. **Provence Rosé, Chateau Routas - Provence, France** **£22.00**
Freshly cut watermelon, ripe peach aromas with notes of wild strawberries leading to a crisp and refreshing finish.

Red Wine

10. **Merlot, Primera Luz - Central Valley, Chile (Vegan)** **£21.00**
Filled with blackberry and ripe plum flavours with notes of mocha and dark chocolate on the finish.
11. **Malbec, Finca La Linda, Luigi Bosca - Mendoza, Argentina (Vegan)** **£26.50**
Intensely fruity and ripe Malbec with distinct aromas of cherries, plums, spices and a delicious smooth texture.
12. **Rioja Reserva, Vina Izadi - Rioja, Spain (Vegan)** **£35.00**
A modern style Rioja with ripe blackcurrant and redcurrant fruits, hints of tobacco and liquorice showing exceptional purity on the finish.
13. **Margaux, Segla, 2nd wine of Château Rauzan-Ségla, 2014 - Bordeaux, France** **£56.00**
Beautifully made Margaux of top end pedigree. The nose is ripe and fragrant, with notes of blackcurrant, damson, violet and toasted oak with silky tannins and a persistent finish.
14. **Brunello di Montalcino, Cortonesi, La Mannella- Tuscany, Italy** **£59.00**
The nose is all about spice, think fragrances of pepper, nutmeg, cinnamon and cloves; combined with dark fruit aromas. On the palate, the tannins are grippy yet smooth and amazingly structured. A powerful and beautiful wine..

All forms and pre-orders to be emailed to Harpers Catering at enquiries@harperscatering.co.uk
 no later than Friday, 14th April 2023

Non-Alcoholic

£14.00

All alcohol-free wine on the evening provided by ClubAF - www.clubaf.co.uk

15. Scavi & Ray - AF Sparkling Wine

The sparkling non-alcoholic drink indulges the palate with exhilarating freshness, a fresh nose and a fruity tang.

16. Nozeco Rose Fine Sparkling

A delicious alcohol-free rose sparkling wine with intense fruity notes.

17. Teetotaler Alcohol Free Red

Teetotaler Red delivers a dry, full-bodied wine with notes of oak, cherries and plum. The finish is smooth and has the perfect amount of tannins.

18. Teetotaler Alcohol Free White

The Airen grape, native to Spain, is used for this light and refreshing white. Teetotaler White delivers crisp notes of apple and roses and is smooth on the finish.

19. Black Tower Alcohol Free Rose

Fruity to taste, deliciously Light Rosé has aromas of strawberry, raspberry and blackberry.