



IoD Director of the Year Awards 2026

Friday, 24th April 2026

Royal Jersey Showgrounds

To Start

Flatbreads. (Vegan) 2

Labneh with caramelised onions and za'atar. (Vegan)

Felafels. (Vegan and Gluten Free)

Musabaha - chickpea dip with tahini and pomegranate seeds.
(Vegan/ Gluten Free)

Main Course

Meatballs with Ras el hanout, garlic and herbs. 2,7,4

Harissa spiced prawns with chickpeas and spring onions. (Gluten and dairy Free) 3

Chicken marinated with fragrant spices, citrus juices, ginger, garlic, and brown sugar.
(Gluten Free)

Vegetarian Option

Vegetable tagine with harissa and apricots. (Vegetarian/Vegan GF)

Maghmour - Lebanese moussaka with chickpeas and fragrant spices. (Vegetarian/Vegan GF)

All the above served with

Mujadara - rice with lentils and crispy fried onions. (Vegetarian) 7

Gozlome - lebanese potato stuffed flatbreads with dill, caraway and chilli. (Vegan, Vegetarian)
2

Dessert

Lebanese milk pudding infused with rose water and orange blossom, pistachios, and sultanas.
7

Allergens: 1 Celery | 2 Cereals containing gluten | 3 Crustaceans | 4 Eggs | 5 Fish | 6 Lupin | 7 Milk | 8 Molluscs | 9 Mustard | 10 Nuts | 11 Peanuts | 12 Sesame seeds | 13 Soya | 14 Sulphur Dioxide

All forms and pre-orders to be emailed to Harpers Catering at enquiries@harperscatering.co.uk
no later than **Monday 13th April 2026**



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Drinks Pre-Order Form

Please return by Monday 13th April 2026

We would urge you to pre-order your drinks in advance to aid a smooth service.

Additional drinks will be available to purchase on the evening.

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.**

Table/Host Name: _____

Bin number: _____ Quantity: _____ **Total £** _____

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Bin number: _____ Quantity: _____ **Total £** _____

Bin number: _____ Quantity: _____ **Total £** _____

Bin number: _____ Quantity: _____ **Total £** _____

Bin number: _____ Quantity: _____ **Total £** _____

Bucket beer: _____ Quantity: _____ **Total £** _____

Bottles of water (750ml): Still Quantity: _____ @ £4.00 **Total £** _____

Sparkling: Quantity: _____ @ £4.00 **Total £** _____

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Table/Host Name			
Lead Contact name:		Email address:	
Invoice Address:	An invoice will be sent by email / Please send ISE certificate if ISE		
Contact Number			

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/Host Name:				
Guest Name	Starter Choice	Main Choice	Dessert Choice	Any Dietary information vegan, vegetarian, nut allergy etc. Etc
1	N/A	N/A	N/A	
2	N/A	N/A	N/A	
3	N/A	N/A	N/A	
4	N/A	N/A	N/A	
5	N/A	N/A	N/A	
6	N/A	N/A	N/A	
7	N/A	N/A	N/A	
8	N/A	N/A	N/A	
9	N/A	N/A	N/A	
10	N/A	N/A	N/A	
11	N/A	N/A	N/A	
12	N/A	N/A	N/A	

Champagne & Sparkling

1. **BARON FUENTE Brut Cuvée Reserve 'Les Riceys' N.V.** **£47.00**
A very attractive Champagne with aromas of exotic fruit. In the mouth, it is supple and very well-balanced.
2. **BARON FUENTE ROSE Delores** **£49.00**
A blend of the three Champagne grape varieties aged for three years, this wine is crisp and fruity, with a touch of tannin that will allow it to age
3. **BILLECART-SALMON Brut Reserve N.V.** **£76.00**
This Champagne is lively, elegantly textured, and fresh with a very long finish.
4. **BILLECART- SALMON ROSE** **£99.00**
Such an elegant, ethereal wine, this orange-pink wine is dry and crisp with a fruity raspberry flavour
5. **BOLLINGER BRUT CUVÉE** **£93.00**
These velvety complex bubbles have aromas of roasted apple, walnut and spice, with flavours of pear, biscuit and toasted brioche.
6. **PROSECCO Romeo Col/Vicenti (House Range)** **£27.50**
Light straw yellow, fine and persistent, Intense, fruity with a rich scent of apple, lemon and grapefruit and a scent of wisteria in bloom and acacia flowers,
7. **PROSECCO Juliet ROSE (House Range)** **£27.50**
A vibrant, refreshing Rosé Prosecco with aromas of field strawberries. Medium-bodied and crisp.

White Wine

8. **Sauvignon Blanc, Louis Eschenauer 2022/23** **£24.00**
A clear very pale yellow with subtle green tints. A very expressive note with notes of orchard flowers, pineapple, and even exotic fruits
9. **Pounamu by Little Beauty Sauvignon Blanc - Marlborough, New Zealand** **£32.00**
A mouth-watering, classic Marlborough Sauvignon Blanc bursting with fragrant gooseberry and tropical fruit aromas and flavours
10. **ROBERTO SAROTTO Gavi di Gavi, Bric Sassi della Maddalena 2020** **£35.00**
Succulent layers of green apple, white peach and lemon peel, with a long, mineral finish
11. **Chablis, Domaine du Chardonnay – France (Vegan)** **£42.00**
Flinty with touches of green apple and peach. Dry, elegant and fresh on the palate
12. **FEUILLAT-JUILLOT Montagny 1er Cru 'Les Coeres', 2020** **£72.00**
A rich and minerally Premier Cru white, Burgundy from the appellation of Montagny in the Côte Chalonnaise.

Rose Wine

13. **Château Routas, Provence Rosé – France** **£27.50**
Dry and refined with freshly cut watermelon and wild strawberries leading to a crisp and refreshing finish

14. Merlot, Louis Eschenauer 2022/23
£24.00

An extremely deep garnet red. An expressive aroma of red berry notes, like cherry and raspberry, and also blackcurrant. With good length on the palate, this wine reveals soft and silky tannins.

15. Malbec, 1492, Don Cristobal – Mendoza, Argentina - 2021
£27.50

A perfect combination of ripe red fruit character and spice, enhanced by the subtle use of French oak barrels.

16. Rippa Dorii Crianza - Ribera del Duero, Spain - 2019
£35.00

Hailing from the newly asserted premium region of Spain this stunning bottle shows aromas of bramble fruit, vanilla, nutmeg and sweet spice. The palate is rich and complex with blueberry and blackberry fruit, ripe tannins and good length.

17. Châteauneuf-du-Pape 'Les Olivets', Roger Sabon 2018 – Rhone, France
£62.00

Round and rich, supple and full-bodied yet indisputably elegant and polished.

18. Brio de Cantenac Brown, Margaux – Bordeaux France - 2016
£65.00

The second wine of Chateau Cantenac Brown, has a deep intensity and elegance with aromas of ripe raspberry. Full and round with flavours of red and black fruits, complemented by hints of cherry and blackberry.

19. Brunello di Montalcino, Campogiovanni – Tuscany, Italy - 2016
£74.00

San Felice's distinguished Campogiovanni estate consistently produces some of the richest, most forward and impressive wines of the zone. Authoritative and opulent with an expansive, complex palate with meaty, savoury characters and fine-grained tannin

Non-Alcoholic Sparkling & Wine
£15.00
20. NOZECO BRUT NV ALCOHOL FREE SPARKLING

Nozeco is a dealcoholised sparkling white wine. Pale yellow and elegant colour with fine bubbles. Expressive, with intense fruity notes, dominated by white flowers and muscated white grapes.

21. DARLING CELLARS De-Alcoholised Sparkling Rose NV (Vegan)

Aromas of ripe strawberries and sweet plum following through to a balanced palate with a lingering finish that leaves you wanting more.

22. DARLING CELLARS De-Alcoholised White Sauvignon Blanc NV (Vegan)

Flavours of ripe tropical fruit, yellow peaches, gooseberries complimented by a acidity and lingering finish.

23. DARLING CELLARS De-Alcoholised Rose NV (Vegan)

This Rosé has a great light salmon pink colour, with ripe strawberries and sweet candyfloss on the nose following through to a balanced palate with a lingering finish.

24. DARLING CELLARS De-Alcoholised Red Shiraz NV (Vegan)

This Shiraz is deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals, candied cherries and well-integrated French Oak tannins.

Bucket of Beer: 10 bottles of Birra Moretti, in ice
£50.00