



Dinner Party
Menu C

For each course choose up to three options from below, including a vegetarian or vegan option.

Starters:

Basket of bread to be served at the table.

Homemade Soup Options:

Thai style chicken noodle

Celeriac, fennel & apple (VE)

French onion (VE)

Or:

Parmesan & crab ramekin

Minted Lamb kofta skewer with micro salad and cucumber dip.

Smoked duck breast & plum salad with orange & sesame dressing.

Tuna carpaccio served on bruschetta with crushed avocado & baby pickled veg.

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Mains:

Free range chicken supreme with sauté potatoes and garlic & spring onion sauce

Slow cooked shin of beef with horseradish Mash, roasted onions & red wine gravy

Pan seared queen scallops with sweet potato puree, roasted Isle of Wight

tomatoes & garlic.

Butternut squash & spinach pie with fondant potatoes & ale gravy (VE)

Coq au vin served with silver skin onions, mushrooms, long grain rice & wilted cabbage

Select three vegetables from below to be served at the table with the main meal:

Roasted beetroot, roasted fennel, wilted greens, asparagus spears, wilted cabbage, carrots, fine beans, mushrooms

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Desserts:

Rich chocolate orange torte

Tiramisu Tondo

Raspberry cheesecake

Mixed Berry Eton mess

Banoffee waffle

All desserts served with jug of double cream and/or a jug of custard.

Three course £85 per head

Package to include: A chef to prepare and cook the meal, as well as a member of waiting staff to serve and clear and pour drinks (drinks not included). Plates and crockery not included, if required please enquire at jasmine-isleofwightcaterers@outlook.com