



Dinner Party
Menu A

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:

Creamy Mushroom & Tarragon

Minted pea & Ham

Roasted I.W Tomato & Basil

Or:

Chicken liver Pate with caramelised onion chutney & micro salad.

Cod & Asparagus fish cake with rocket, lemon wedge & sweet chilli sauce.

Roasted butternut squash & Feta salad drizzled with mustard dressing.

Creamy garlic mushrooms on baked ciabatta

~

Mains:

Roasted beef brisket with roast potatoes, Yorkshire pudding & gravy

Oven baked cod with lemon & herb crust & new potatoes

Chicken, Ham & Leek pie with herb buttered new potatoes

Goats cheese, tomato & Basil tart with new potatoes & salad

Beef bourguignon with mashed potatoes braised red cabbage

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

Carrots, French beans, roasted carrots, petit pois peas, roasted root vegetables, braised red cabbage.

~

Desserts:

Apple crumble

Rich chocolate brownie

Lemon cheesecake

Profiteroles with chocolate sauce

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

Three course £65 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