



Dinner Party
Menu B

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 chicken & sweetcorn

Carrot, butternut squash & cumin

Cauliflower, stilton & thyme

Or:

Duck liver parfait with crust bread, I.W garlic farm chutney.

Smoked Salmon & crayfish mouse served with micro salad.

Stir fried sweet chilli chicken with roasted Mediterranean vegetables.

Roasted Isle of Wight tomatoes with grilled halloumi & micro salad.

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Mains:

Free range chicken breast with bacon roasted baby potatoes & tarragon Velouté sauce

Slow cooked pork belly with crushed new potatoes & a rich cider gravy

Oven baked salmon with new potatoes & a beurre blanc sauce.

Moroccan spice vegetable tagine with roasted garlic rice & flat bread.

Slow cooked lamb shank with mashed potatoes & red wine gravy

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

*Chantenay carrots, mangetout, roasted root vegetables, buttered leeks, asparagus, butternut squash, fine beans,
roasted carrots*

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Desserts:

Rich chocolate fondant pudding

Tart au Citron (lemon tart)

Raspberry & white chocolate roulade

Apple & cinnamon tart

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

Three course £75 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