



**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](mailto:jasmine-isleofwightcaterers@outlook.com)**