

All About Catering

Substantial Canapés

For Parties where space is limited or when you would like guests to mingle
Each course will be offered to your guests by our staff with cutlery where required

Light Bites to Start

Island Crab Cakes with sweet chilli jam
Chalk Stream Smoked Trout and dill cream cheese blinis with avruga
Bang Bang Chicken Spoons with toasted sesame seeds
Carpaccio of Local Fillet of Beef on Island Bakers Focaccia
Tartlette of Caramelised Red Onion and IW Gallybagger

Mini Pots To Follow

Creamy Fish Gratin with Spinach
Locally-made Pork & Beer Cocktail Sausages on Mashed Potatoes
Lamb Tagine with apricots and dates served on flat parsley and toasted almond couscous
Thai Green Chicken Curry with Coriander and Sweet Chilli Jasmine Rice
Charred Fillet Steak and Goose Fat Chips with Béarnaise sauce

Desserts To Finish

Lemon Posset with Ginger Crunch
Dark Chocolate Brownie
Mini Vanilla Crème Brulee
Eton Mess with Strawberries and Raspberries
Isle of Wight Blue Cheese Shortbread with Fig Chutney

£32.50 per head

Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.

All menus are based on a minimum of 50 covers ~ All prices are quoted ex-VAT

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