

All About Catering

Set Lunch and Dinner Menus

Menu A ~ £47.50 per person

Gravad lax with Wight Mermaid Gin, Juniper and Dill
pickled cucumber, peashoots, dill mustard dressing and buttered rye bread

V – Marinated Artichoke and Fennel with pickled cucumber and peashoots

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Roast Breast of Free Range Chicken with truffle butter
Sautéed New Forest Wild Mushrooms and a Roast Chicken Jus

V- New Forest Wild Mushroom, Isle of Wight Soft Cheese and Chive Tart

*Heritage Carrots, Snow Peas and Courgette
Crushed New Potatoes*

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Dark Chocolate Brownie with Vanilla Bean Ice-cream
Salted Caramel Sauce and Nut Crunch

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Coffee, Tea, Fresh Mint Infusion and Macarons

Menu B ~ £55.00 per person

Salad of Arretton Valley Heritage Tomatoes, Rocket and Chives
with Rosary Goats Cheese Croquette, Spiced Fig Balsamic and Grilled Focaccia

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Duo of Lamb with Caramelised Shallots, Rosemary and Pinot Noir Jus
V – Portobello Mushroom, Aubergine and Spinach Stack with Fresh Herb Jus

*Sautéed French Beans, Peas and Asparagus with Orange Zest, Toasted Almonds and Flat Parsley
Dauphinoise Potato*

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English Sparkling Wine, Elderflower and Berry Jelly
with Raspberry Sorbet

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Coffee, Tea, Fresh Mint Infusion and Chocolate Truffles

Menu C ~ £60.00 per person

Potted Local Crab with Lobster Butter and a salad of peashoots, mange tout and confit lemon
served with Melba Toast

V – Potted Tomato, Avocado and Feta with a salad of peashoots, basil and pinenuts

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Charred Fillet of Beef with a fresh horseradish and brioche crust, Sticky Veal Jus

V – Roasted Red Pepper with Roasted Vegetable Quinoa, tomato and chilli sauce

*Caramelised Shallot, Courgette, Heritage Carrots and Asparagus
Anna Potato*

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Wight Mermaid Panna Cotta with Elderflower Jelly, Raspberries and Citrus Shortbread

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Coffee, Tea, Fresh Mint Infusion and Chocolate Truffles

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

All About Catering

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2024 MENUS