

All About Catering

Summer Buffet

Menu A ~ £47.50 per person

Gravad lax cured with Wight Mermaid Gin, Juniper and Dill with Pickled Cucumber

Smoked Gammon glazed with Island Honey and Mustard

Rare Roast Island Sirloin of Beef, Roquette and Fresh Horseradish

Asparagus, Chive and Rosary Goats Cheese Tart

Sweet Romaine, Ruby Chard, Peashoots, French Beans and Avocado
Shaved Cauliflower, Marinated Fennel, Toasted Pumpkin and Cumin Seeds
Arreton Valley Heritage Tomatoes, roasted red onions with fig balsamic
Hot Buttered New Potatoes with chilli and flat parsley butter

Freshly Baked Bread and Island Butter

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Salted Caramel Brownie with Dark Chocolate Sauce and Macadamia Crunch

Red Berry and English Sparkling Wine Jelly

Isle of Wight Blue Cheese, Fig Chutney and Gallybagger Shortbread

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Freshly Brewed Coffee, Fresh Mint Tea and Macaroons

Menu B ~ £55.50 per person

Salad of Local Crab and Lobster with Wight Mermaid Vodka Bloody Mary Dressing

Galantine of Chicken with Pistachio, Truffle and Wight Wine

Charred Fillet of Island Beef with a Tarragon and Mustard Rouille

Roasted Red Pepper, Courgette and Basil Frittata

Sweet Romaine, Roquette, Peashoots, Mange Tout and Peas
White Cabbage, Celeriac, Radish, Chilli and Flat Parsley
Arreton Valley Heritage Tomatoes, roasted red onions with fig balsamic
Hot Buttered New Potatoes with chilli and flat parsley butter

Freshly Baked Bread and Island Butter

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Kilner Jar of Lemon Posset with Blueberry Jam

Raspberry, Vanilla and Adgestone Vineyard Almond Liqueur Trifle

Isle of Wight Gallybagger, Fig Chutney and Crackers

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Freshly Brewed Coffee, Fresh Mint Tea 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 About Catering

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2024 MENUS