

All About Catering

Canapes, Main and Dessert

Canapes ~ £15.00 per person

Isle of Wight Lobster and Brown Crab Mayonnaise Sandwich
Hampshire Chalk Stream Smoked Trout, Wasabi Crème Fraiche on Fennel and Potato Rosti
Charred Island Lamb Fillet, Tapenade and Yellow Pepper on Toasted Brioche
Gallybagger Shortbread with Whipped Rosary Goats Cheese and Vegetable Crisp
Isle of Wight Asparagus, Chive and Parmesan Arancini with Romesco Sauce
Arreton Valley Heritage Tomato and Red Onion Tartlette

Menu A ~ £43.50 per person

Roast Breast of Guinea Fowl with Confit of Leg Croquette
Isle of Wight Mushroom, Truffle and Adgestone Wight Wine Jus

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

Heritage Carrots, Snow Peas and Baby Courgette ~ Crushed New Potatoes

Mermaid Gin Panna Cotta with Isle of Wight Strawberries, Elderflower Jelly and Juniper Shortbread

Menu B ~ £50.00 per person

Duo of Island Lamb with Caramelised Shallots, Rosemary and Pinot Noir Jus

V – Portobello Mushroom, Aubergine and Spinach Stack with Fresh Herb Jus

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

Marmalade and Tonka Bean Bread and Butter Pudding with Calbourne Classics Oriental Ginger Ice-cream

Menu C ~ £50.00 per person

Parsley-crust Fillet of Local Bream topped with Island Crab served on a Shellfish Bisque

V – Parsley-crust Supreme of Celeriac with Fresh Herb and White Wine Sauce

Spinach Mousse, Tenderstem Broccoli and Sautéed Beans ~ Duchesse Potato

Dark Chocolate Truffle Cake with Calbourne Classics Vanilla Bean Ice-cream, Caramel Sauce and Nut Crunch

Menu D ~ £57.50 per person

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

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

Baby Leeks, Heritage Carrots and Asparagus ~ Anna Potato

English Sparkling Wine and Isle of Wight Red Berry Jelly with Raspberry Sorbet

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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Canapes, Main and Dessert Menu 2026