

# All About Catering

Set Lunch and Dinner Menus featuring Isle of Wight Produce

## Menu A ~ £40.00 per person

Gravad lax cured with Wight Mermaid Gin, Juniper and Dill  
chargrilled cucumber, peashoots, dill mustard dressing and sprouted spelt bread

V – Marinated Artichoke and Fennel with chargrilled cucumber and peashoots

Freshly Baked Island Bakers Bread and Havenstreet Butter

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Roast Breast of Brownriggs Chicken with truffle butter  
Chanterelle and Adgestone Wight Wine Jus

V- Wild Mushroom, Mascarpone and Polenta Tart

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

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Salted Caramel Brownie with White Chocolate Ice-cream  
Dark Chocolate Sauce and Macadamia Crunch

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Island Roast Cafetiere Coffee, Fresh Mint Tea and Macaroons

## Menu B ~ £45.00 per person

Salad of Arretton Valley Heirloom Tomatoes, Roquette and Chives  
with Isle of Wight Goats Cheese Croquette and Spiced Fig Balsamic

Freshly Baked Island Bakers Bread and Havenstreet Butter

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Duo of Cheverton Farm 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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Summer Berry and Champagne Jelly  
with Raspberry Sorbet

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Island Roast Cafetiere Coffee, Fresh Mint Tea and Chocolate Truffles

## Menu C ~ £50.00 per person

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

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

Freshly Baked Island Bakers Bread and Havenstreet Butter

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Charred Fillet of Chale Farm 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, Olivette Carrots and Asparagus  
Fondant Potato*

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Kilner Jar of Lemon Posset with Wight Rock Sea Vodka and Ginger Snaps

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Island Roast Cafetiere 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 prices are quoted ex-VAT

## All About Ctering

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