



Artisan Chef, Food Writer & Teacher

Dinner Party

Selection of canapes – choose four from list

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Asian Duck Salad with peas and chickpeas

or

Five spice Asian salad

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Cod loin with a Romesco sauce

or

Chicken breast with cream of shallot and celery calvados sauce

Served with

roast potatoes, glazed carrots, and pureed peas

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Exotic fruit salad with Chocolate and Lemongrass ice cream

or

Dessert trio – Limoncello crème brûlée, Normandy Apple tart and triple
chocolate brownie

*Ingredients where possible are sourced locally from producers on the Isle of Wight Where
ingredients may not be available substitutions will be made as required.*





Artisan Chef, Food Writer & Teacher

Dinner Party – for 12

Mushroom and roasted turnip with garlic and rocket terrine

Caramelised onion, pancetta, and cheese terrine

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Beef cheek slowly braised in Pedro Ximenez

Tenderloin of Pork with apple and calvados sauce

Chicken breast in a cream of shallot and celery sauce

Served with

roast potatoes, glazed carrots, and pureed peas

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Exotic fruit salad with Chocolate and Lemongrass ice cream

Dessert trio – Limoncello crème brûlée, Normandy Apple tart and triple
chocolate brownie

Sweet Thai jasmine rice pudding with mango slices and raspberry sauce

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Artisan Chef, Food Writer & Teacher

Dinner Party Menu

Selection of Canapes

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Starter

Aromatic Duck with a Pea Salad

Beetroot Puree with a green bean salad

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Main

Chicken breast in leeks with a blue cheese sauce, crushed potatoes & herbs

Tomato & Romano Pepper with leeks with a blue cheese sauce, crushed potatoes & herbs

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Dessert

Pears poached in Beetroot Jus with roasted Plums

Rice Pudding with sliced Mango and Raspberry Jus

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Artisan Chef, Food Writer & Teacher

Dinner Party – for Eight

Starter

Local cold smoked salmon with fresh home grown salad Red

Radish & Mange-tout in a Watermelon Jus

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Main

Mint crusted Lamb Steak served with roasted potatoes, pea puree & green beans with red wine jus

Aubergine schnitzel with roasted red pepper and feta salsa with roasted potatoes & green beans

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Dessert

Lemoncello Crème brûlée with hazelnut crisp Plum

and almond bread pudding

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Artisan Chef, Food Writer & Teacher

BBQ Menu

Canapes – selection from canapes list

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Asparagus, Mozzarella and Bacon Wraps or Aubergine Wrap
Prawns in Garlic

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Greek Style Lamb in yoghurt, mint and
Chicken in Lemon, Honey, and Thyme
Breaded Aubergine Slices

Fish (cod, monkfish, salmon), mushroom, courgette, onion, and tomato kebabs with
Coleslaw

Roasted Red Pepper and Feta Salsa
Clementine, Feta and Chicory Salad
Green Salad

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Bananas, with brandy, cinnamon, lemon, and sugar with cream

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Artisan Chef, Food Writer & Teacher

DinnerParty Menu – for 12

Starter

Smoked Haddock Mousse with cambazola and herbs

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Main Course

Lamb cutlets with rosemary, chicory, vanilla, and mint pesto

Served with

Rosemary roasted potatoes

Aubergine stuffed with pisto (GF)

Peas with onion

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Dessert

Bread and Butter Pudding with a twist

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Paul Bellchambers

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