



The Menu

Three Course Menus

We love our food, and we want you to love yours too on your special day. We have created a selection of three course menus to inspire you and excite your guests.

Menu 1 - £40 per person

Tomato & Garlic Bruschetta

Finely diced tomatoes marinated in garlic and basil, lovingly piled on a sourdough wedge brushed with chili and garlic oil

Ventnor Haven Crab & Courgetti Linguini

Locally sourced crab, tossed into a fresh tangle of courgetti and linguini, finished with shaved Grana Padano

Earl Grey Crème Brûlée

A mug of earl grey tea infused crème brûlée, dusted and topped with biscotti

Menu 2 - £50 per person

Posh King Prawn & Crayfish Cocktail

Theatric crevette king prawn and crayfish, bathed in Marie Rose sauce and sprinkled with nigella seeds

Lamb Wellington

British sourced lamb, lovingly baked in a pastry cocoon, served with garlic sautéed tenderstem broccoli and fondant potato and red wine jus

Spiced Pear and Blackberry Crumble

Golden oat crusted crumble topping a hearty filling, married with vanilla bean ice cream



"we're confident
we can create
the perfect
menu for you,
mix and match
from different
menus or ask
our chef to
curate a plate
of your very
own"



Menu 3 - £55 per person

Smoked Salmon & Cream Cheese Cigar

Aromatic smoked salmon rolled with smooth cream cheese, paired with crisp crostini and vinegar caviar

Chicken Supreme & Vegetable Gateaux

Goats cheese and basil stuffed chicken supreme, throned beside a vegetable gateaux and charred corn, finished with a beurre blanc

Gin Panna Cotta

Isle of Wight Mermaid Zest gin infused panna cotta with subtle lemon flavored shortbread

Menu 4 - £60 per person

Wild Mushroom Brioche

Sauteed wild mushrooms lathered in white wine cream sauce, stacked on top of toasted brioche

Filet Mignon

Pan-seared, served with smashed potato infused with Isle of Wight smoked garlic, confit shallots and signature peppercorn sauce

The Cheeseboard

A trio of Isle of wight cheese, celebrated alongside wafer biscuits, grissini and homemade chutneys

Menu 5 (vegan) - £35 per person

Hummus & Crudities

Sautéed wild mushrooms lathered in white wine cream sauce, stacked on top of toasted brioche

Cashew Creamed Korma Curry

Cashew nuts, blended with a rich and aromatic korma sauce. Served with basmati rice and poppadom

Lemon Tart

Donned with Isle of Wight Mermaid Gin soaked blackberries and pistachio



Barbeque Menu

The perfect compliment to a garden wedding. Choose three mains, three sides and a dessert from the following for £40 per person, add additional choices for £7.50.

Barbeque Main Options

Quarter Pound Beef Burgers
made with prime Isle of Wight beef

British Pork Hot Dogs
classically flavoured of sage, pepper and nutmeg

Chicken & Chorizo Skewers
thick cut for maximum depth in flavour

Marinated Lamb Skewers
lightly seasoned and drizzled in lemon

Gammon Steak
with charred pineapple rings

Prawn & White Fish Skewers
balanced with smoked paprika

Cod & Prawn Masala
wrapped in banana leaves

Mediterranean Vegetable Skewers
roasted in olive oil and a selection of herbs

Halloumi & Sweet Potato Skewers
marinated in chili and lime

Avocado & Sweet Potato Tostada
baked crisp on a corn shell



Barbeque Sides

Baked Potato Wedges

Yoghurt and Chive Potato Salad

Rainbow Coleslaw

Corn on the Cob

Tomato, Basil & Roasted Garlic Salad

Rocket Feta Salad

Classic Waldorf Salad

Fresh Baked Bread & Relish Selection



Barbeque Desserts

Strawberry Eton Mess

Triple Chocolate Brownie with Ice Cream

Raspberry Lemon Posset with Biscotti

Bakewell Tart, Clotted Cream and Berry Coulis

S'mores



Bites & Canapés

Choose 3 for £12.50 per person
Choose 5 for £17.50 per person

Satay Chicken Skewers
charred with a beautiful nutty flavour

Mediterranean Vegetable Skewers
regionally seasoned and roasted in olive oil

Brie & Pancetta Bites
encased in vol-au-vent

Maple and Sea Salt nuts
perfectly savory & sweet

Mixed Root Vegetable Crisps
lightly salted

Crab Cake Bites
with lemon aioli

Smoked Mackerel Pâté Crostini's
topped with a marinated olive

Sticky Korean BBQ Beef Bites
on a wafer biscuit, sprinkled with sesame seed

Baby Tostada
packed with chickpea, sweet potato and homemade salsa

Rosemary Focaccia
drizzled in balsamic glaze

Roasted Tiger Prawns
with a hint of cajun spice

Moroccan Falafel
with homemade dipping salsa

Isle of Wight Tomato & Pesto Tart
topped with fine chopped basil



Food Stations

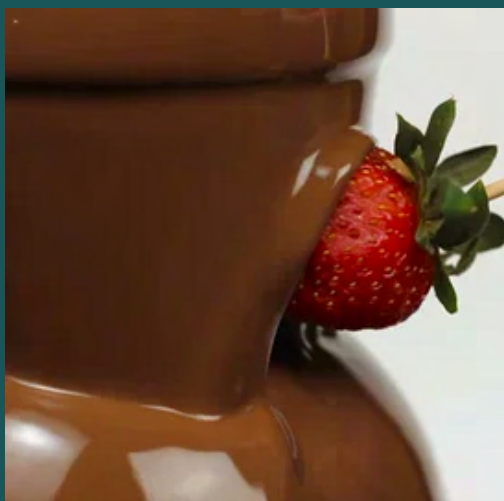
Whether you have a sweet or savoury tongue, we have the showstopper indulgence for you!

Cheese Station - £150 (serves 30)

Luxury Isle of Wight sourced cheeses of gouda, cheddar, halloumi, blue and red - adorned with soft grapes, chutneys and wafer biscuits

Med Station - £250 (serves 40)

A burst of Mediterranean flavour; red pepper hummus, tzatziki, baba ghanoush, chorizo, salami, mortadella, prosciutto, fresh crudités, olives and sun-dried tomatoes



Sweet Station - £250 (serves 30)

Bathe all of your favourites in a white and a dark chocolate fountain - strawberries, marshmallows, brownie chunks, macaroons and a side of Eton mess

Danish Station - £200 (serves 40)

Traditional mini pastries of maple & pecan, raspberry jam crowns, vanilla custard crowns, cinnamon swirls and apple coronets, warmed together with tea or coffee



Children's Menu

A menu to keep the fussy eaters at bay, tailored to make sure they're happy and stealing the show on the dancefloor. £16 per little angel, or devil.



Mains

Margarita or Pepperoni Pizza
served with a light side of salad

Bangers & Mash
Cumberland sausage, mash, garden peas
and a gravy drizzle

Chicken & Tomato Pasta
sliced chicken breast on a tomato linguini

Macaroni Cheese
served alongside a slice of garlic bread

Mini Burgers
with or without cheese and a handful of
wedges

Starters

Cheesy Nachos
generously topped with stringy cheddar

Crudities Platter
cucumber, carrot and pepper sticks and a
hummus dip



Desserts

Isle of Wight Ice Cream
sprinkled with mini marshmallows

Mixed Fruit Salad Bowl
served with trifle fingers

Triple Chocolate Brownie
coated in a chocolate sauce

Evening Rolls

The perfect top up as the sun sets, satiating the evening hunger as the celebrations continue. £7.50 per person (* £2.50 surcharge).

Bacon Baps

back cut rashers with choice of brown sauce or ketchup

Sausage Baps

sliced Cumberland with a choice of brown sauce or ketchup

Smoked Salmon Bagels*

layered on cream cheese

Egg Cobs

sandwiched with Mexican bean guacamole

Isle of Wight Tomato, Pesto and Mozzarella Muffins

toasted for and melted to perfection



Sandwich Buffet

Mix and match from the following fillings to create a supreme sandwich spread. £12.50 per person.

Grilled Pepper, Courgette and Salsa

Cheddar & Onion Marmalade

Soft Brie, Bacon & Siracha

Honey Cured Ham & Piccalilli

Chorizo and Baked Halloumi

Cold Water Prawn Salad

Avocado & Sun-dried Tomato

Creamy Coronation Chicken

Egg Mayo & Baby Gem

Sweet Chilli & Lime Tuna Crunch

Cold Finger Buffet

The king of casual dining, designed by us to treat your guests appetite. £17.50 per person (£19.50 for less than 30 guests)

Vegan Sausage Roll
perfectly golden and flaky

Brie & Bacon Sausage Roll
handmade centrepiece with your initials embossed on top, served with cranberry jam

Mini Quiche Selection
cups of shortcrust pastry, filled with mushroom & cheddar, onion & chive, tomato & basil and broccoli & stilton

Breaded Chicken Strips
gently flavoured with aromatic spices

Baby Scotch Eggs
quail eggs, hand rolled in peppery sausage and breadcrumb

Superfood Salad
crammed with apricots, sun-dried tomatoes, chickpeas, flax seed, pine nuts and more

Cider Pickled Beetroot & Cheddar Sticks
a classic combination of bitesize savoury & sour

Swedish Meatballs
with Dijon dipping sauce

Moroccan Falafel
with homemade Piri-Piri dip

Root Vegetable Crisps
lightly seasoned carrot, parsnip and beetroot slices



Need to rehearse the big day, have a de-stress with the bridal party, or catch up with all invited after the celebrations?

We have that covered too!

Make the most of 70% off venue hire price, get a cosy spot with us and go through everything important with one of the following:



Continental Breakfast
Full English Breakfast
Sunday Roast

All for £15 per person



Just dream of the
wedding cuisine
you want and our
expert chef,
Michael Jackson,
will deliver it in
style...



We will always do
what we can to honour prices,
however they may be subject to change

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