

THE GARDEN

EVENTS

PLATTERS & GRAZING CELEBRATION TABLES

(15 people minimum)

Sharing delicious memories

STEAK TABLE £65pp

Maple glazed beef striploin - fire roasted cote de boeuf - beer battered onion flowers - garlic & rosemary roast potatoes - freshly baked sourdough breads - charred tender stem broccoli - botanic garden salad - IOW blue cheese sauce - peppercorn sauce - bearnaise sauce

SEAFOOD TABLE £75pp

Cornish lobster salad - dressed Ventnor Bay crab - grilled cajun tiger prawn & pineapple skewers - half shell oysters - tempura calamari rings - garlic & lemon potato wedges - freshly baked sourdough breads - seafood sauce - tartar sauce

SURF & TURF £60pp

Fire roasted cote de boeuf - dressed Ventnor Bay crab - grilled cajun tiger prawn & pineapple skewers - tempura calamari rings - garlic & lemon potato wedges - freshly baked sourdough breads - dressed mixed leaf salad - selection of sauces

CHARCUTERIE £35pp

Prosciutto - salami - chorizo - bresaola - aged cheddar - IOW blue cheese - IOW soft cheese - fresh grapes - figs - strawberries - apple fans - gherkins - black olives - oven roasted nuts - freshly baked botanic sourdough breads & artisan crackers

AFTERNOON TEA TABLE £38pp

Sandwiches - smoked salmon & dill crème fraiche - cucumber & cream cheese - ham & stoneground mustard - mature cheddar & onion jam - also includes everything from the sweet table!

SWEET TABLE £25pp

Classic Victoria sponge - chocolate & tonka bean brownie - chocolate laced strawberries - lemon drizzle cake - fresh berry pavlovas - macarons - freshly baked fruit scones - clotted cream - strawberry jam - fresh berries