



2019 Cowes Week Evening Dinner Menus

9th -17th August 2019, bookings from 6pm -11pm

Presented at Northwood House by distinguished Island caterers *All About Catering*

Cowes Week Dinner Menu 1 @ £39.95 per person

Salad of Arreton Valley Heirloom Tomatoes, Salad of Arreton Valley Heritage Tomatoes, Herb Crusted Green Barn Farm Goats Cheese, Roquette, Ruby Chard and Watercress with Fig Balsamic

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Tournedo of Local Pork wrapped in Smoked Bacon with Sharon Orchard Cider and Apple Jus, Seasonal Vegetables and Crushed New Potatoes

V ~ Courgette, Leek and Ricotta Cake with Tarragon Cream Sauce

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Dark Chocolate Truffle Cake with White Chocolate Ice cream and Macadamia Crunch

Cowes Week Dinner Menu 2 @ £42.95 per person

Grilled Fillet of Local Bass on Nicoise Salad with Basil Oil

V ~ Grilled Halloumi on Nicoise Salad with Pesto

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Roast Breast of Local Chicken stuffed with Truffle and Fresh Herbs, served with a Roast Chicken Rosemary Vineyard White Wine Jus, Seasonal Vegetables and Crushed New Potatoes

V ~ Butternut Squash filled with Spiced Vegetables and Saffron Jus

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Summer Berry & Elderflower Jelly with Raspberry Sorbet

Cowes Week Dinner Menu 3 @ £45.95 per person

Kiln Roasted Smoked Salmon with pickled cucumber, dill mustard and baby spinach

V - Chargrilled Asparagus, Feta and Baby Spinach

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Slow-cooked Rump of Cheverton Farm Beef with a Caramelised Shallot and Rosemary Vineyard Red Wine Jus, Seasonal Vegetables and Dauphinoise Potatoes

V ~ Roast Cauliflower Steak topped with Gallybagger I.W Cheese and Tarragon Crust

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Kilner Jar of Lemon Posset with Raspberries and Ginger Shortbread

Cowes Week Dinner Menu 4 @ £49.95 per person

Twice-baked IW Blue Cheese Soufflé Suisse with a Salad of Fresh Roquette, Peashoots and Ruby Chard

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Duo of Shorwell Lamb wrapped in Pancetta, Pinot Noir and Rosemary Jus, Seasonal Vegetables and Fondant Potato

V ~ Roasted Pepper, Spinach and Mushroom Wellington

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Vanilla and Wight Mermaid Gin Panna Cotta with Lime Granita and Pistachio Sable

All dinner menus include Cafetiere Coffee and full service. Minimum booking 50 guests, subject to availability. Add £5/head for Prosecco, G&T, Dark'n' Stormy or Pimm's welcome drink in Lawn Marquee before being called in. Wine menu available for pre-ordering if required. Final numbers & food choices required by 25th July 2018