**Isle of Wight Chapter of FGB Dinner**

**Monday 8th September 2025**

**Chef de cuisine Mr. Terry Howard**



 Tomato & Mascarpone Soup



 Avocado & Prawn Salad

With Marie-Rose Sauce & Granary Bread



Duo of Chanterais & Honeydew Melon

With Berries & Cointreau Syrup

Deep-Fried Crispy Breaded Goats Cheese

With Red Onion Marmalade





 Oven Baked Chicken Supreme

With Wild Mushroom Sauce



Pan- Fried Pork Loin Steak

With Honey & Mustard Sauce



Grilled Salmon Fillet

With Herb Crust & Lemon Hollandaise

 Oven Baked Nut-Cakes

With Sundried Tomato Sauce



Spiced Black Treacle & Carrot Sponge

With Butterscotch Sauce & Ice-Cream



Baked Meringue

With Strawberry Coulis & Strawberry Ice- Cream



Iced Banana Parfait served with Chocolate Ice-Cream



Chef’s Selection of Cheese & Biscuits

Any Special Dietary Requirements:



 = Where Gluten Free variation available.