**Isle of Wight Chapter of FGB Dinner**

**Monday 8th September 2025**

**Chef de cuisine Mr. Terry Howard**

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Tomato & Mascarpone Soup

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Avocado & Prawn Salad

With Marie-Rose Sauce & Granary Bread

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Duo of Chanterais & Honeydew Melon

With Berries & Cointreau Syrup

Deep-Fried Crispy Breaded Goats Cheese

With Red Onion Marmalade



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Oven Baked Chicken Supreme

With Wild Mushroom Sauce

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Pan- Fried Pork Loin Steak

With Honey & Mustard Sauce

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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

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Baked Meringue

With Strawberry Coulis & Strawberry Ice- Cream

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Iced Banana Parfait served with Chocolate Ice-Cream

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Chef’s Selection of Cheese & Biscuits

Any Special Dietary Requirements:

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= Where Gluten Free variation available.