

# Birthday Dinner

Dine [by design]

Paul Insley Chef / Director

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A: 20 Harbour Reach, St Helier

## Tapas Starters:

Home Marinated Mixed Olives  
Boneless Twice-Cooked 'Jerk' Chicken Wings, Creole Mayonnaise  
Breaded Scampi, Tartare Sauce  
Sliced Serrano Ham, Comte Cheese, Membrillo, Semi Dried Cherry Tomatoes  
Sliced Sesame Crusted Tuna Carpaccio, Avocado Mousse, Quail Eggs, Caviar

## Vegetarian Tapas Starter:

Home Marinated Mixed Olives  
Herb and Pecorino Baked Ugali, Chilli Jam  
Quail Egg, Cucumber, Radish and Avocado Roll, Grana Padano  
Tomato and Chive Bruschetta  
Saffron and Cauliflower Orzo Pasta, Caramelised Onion Hummus

## Main Course:

Sliced Beef Fillet Stroganoff, Jasmine and Wild Rice  
Chantonnay Carrots, Green Beans, Petit Pois

## Vegetarian Main Course:

Portobello Mushroom Stroganoff, Jasmine and Wild Rice  
Chantonnay Carrots, Green Beans, Petit Pois

## Cheese Board:

Brie De Meaux  
Gorgonzola Dolce  
Cave Aged Gruyere  
Grapes, Celery, Rachael's Chutney, Fig and Sultana Crisp Slices, Seeded Ryvita, Oatcakes, Water Biscuits

3 Courses @ £55.00 Per Person

Inclusive of: glassware, crockery, cutlery, ice and drinks garnishes