

Christmas!



PRE-CHRISTMAS PARTY MENU

Served 23rd November – 24th December

All tables must be booked a day in advance to receive 2 for 1

2 Course £29 | 3 Course £39

TO START

Spiced Pumpkin Soup, Roasted Pumpkin Dice, Sourdough **VGF***

Crab Croquettes, Lemon & Dill Sauce

Scotch Egg, Mushroom & Truffle Purée, Black Pudding Crumb

MAIN COURSE

Roast Turkey Breast, Pig In Blanket, Garlic & Thyme Roasted Potatoes,
Sage & Onion Stuffing, Honey Roasted Carrot & Parsnip, Sprouts & Pancetta,
Yorkshire Pudding & Gravy **GF***

Sea Bass Fillet, Crushed New Potatoes, Asparagus, Samphire, Beurre Blanc **GF**

Gnocchi, Wild Mushroom Sauce, Sautéed Wild Mushrooms, Parmesan **V**

Sirloin Steak, Roasted Mushrooms & Isle of Wight Tomatoes, Watercress, Fries **GF**

DESSERTS

Apple & Blackberry Crumble, Vanilla Ice Cream or Custard

Sticky Toffee Pudding, Ginger Ice Cream, Toffee Sauce

Christmas Pudding, Vanilla Custard

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CHRISTMAS DAY MENU

£99 per Adult | £49 per Child

TO START

Celeriac & Truffle Soup, Rosemary Croutons, Gruyère Cheese **VGF***

Smoked Salmon, Crab & Prawn Cocktail, Dressed Rocket, Blinis **GF***

Braised Beef Short Rib, Bacon Jam, Sourdough Toast, Horseradish Crème Fraîche

Chicken Liver Parfait, Orange & Cranberry Chutney, Toasted Brioche

MAIN COURSE

Roast Turkey Breast, Pig In Blanket, Garlic & Thyme Roasted Potatoes,
Sage & Onion Stuffing, Honey Roasted Carrot & Parsnip, Sprouts & Pancetta,
Cauliflower Cheese, Yorkshire Pudding & Gravy **GF***

Mushroom & Brie Wellington, Pomme Purée, Tenderstem Broccoli, Kale, Gravy **VE**

Fillet of Beef, Wild Mushrooms, Dauphinoise Potatoes, Asparagus, Red Wine Sauce

Roasted Monkfish, Parma Ham & Mushroom Orzo, Garlic Spinach

DESSERTS

Trio of Isle of Wight Cheeses, Spiced Tomato Chutney, Crackers, Grapes

Sticky Toffee Pudding, Ginger Ice Cream, Toffee Sauce

Lemon Posset, Mixed Berry Compote, Shortbread

Christmas Pudding, Vanilla Custard
