

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 Carrot & Parsnip Soup **VE* GF***

Freshly baked artisan bread

Ardenne Pâté **GF***

Toasted ciabatta, cranberry and red onion marmalade, delicate pea shoots

Chard Smoked Mackerel Fillet **GF***

Crostini, whipped cream cheese and delicate chive quenelle

MAIN COURSE

Traditional Roast Turkey **GF***

Crisp roast potatoes, seasonal vegetables, pig in blanket and sage stuffing

Festive Burger **GF***

*Prime beef, smoked bacon, brie, cranberry relish and pig in blanket,
served with seasoned chips and homemade coleslaw*

Baked Sea Bass Fillet **GF**

Buttered new potatoes, seasonal greens and chive and parsley sauce

Cumin & Butternut Squash Wellington **VE**

Crisp roast potatoes, seasonal vegetables, green beans and festive stuffing

DESSERTS

Traditional Christmas Pudding **V**

Warm brandy custard

Cinnamon & Pear Winter Berry Crumble **VE* GF**

Served with vanilla ice cream or indulgent warm custard

Chocolate Orange Tart **V**

Rich chocolate ganache and vanilla ice cream

Christmas!



CHRISTMAS DAY MENU

Five Courses £99 per person

Please inform the team of any allergies or dietary requirements at the time of booking

FIRST COURSE

French Onion Soup **V* VE GF***

Gruyère crostini and warm artisan bread

Smoked Salmon & Crevette Cocktail **GF***

Baby gem, brandy-spiked Marie Rose dressing, crisp crostini and charred lemons

Homemade Game Terrine

Toasted sourdough, spiced festive chutney and dressed winter leaves

INTERMEZZO

Prosecco Mango Sorbet **VE GF** – A bright, refreshing intermezzo before the main course

MAIN COURSE

Traditional Roast Turkey **GF***

Sage and onion stuffing, duck fat roast potatoes, maple roasted carrots and parsnips, seasonal greens, pig in blanket, cranberry sauce and rich meat gravy

Roast Smoked Gammon **GF***

Sage and onion stuffing, duck fat roast potatoes, maple roasted carrots and parsnips, seasonal greens, pig in blanket, spiced apple chutney and rich meat gravy

Festive Vegan Nut Roast **VE**

Herb and chestnut stuffing, rosemary roast potatoes, maple roasted carrots and parsnips, seasonal greens, vegan pig in blanket, cranberry sauce and rich vegan gravy

Parma Ham Wrapped Cod Loin **GF**

Roasted garlic butter, crispy new potatoes, tenderstem broccoli and creamy gorgonzola and roasted garlic sauce

DESSERTS

Steamed Christmas Pudding **VE***

Warm brandy custard, spiced winter berries and vanilla cream

Chocolate Orange Cheesecake **V**

Winter berry compote, dark chocolate crumb and orange gel

Boozy Christmas Trifle **V**

Sponge soaked in sherry, layered with seasonal berries, vanilla custard and whipped cream

Isle of Wight Cheeseboard **V GF***

With local chutneys, fruit and crackers

FESTIVE FINALE

Warm Mince Pie **V** – Served with pouring cream

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KIDS CHRISTMAS DAY MENU

Five Courses £49 per child (aged 12 and under)

Please inform the team of any allergies or dietary requirements at the time of booking

STARTERS

Classic Tomato Soup **VE GF***

Warm artisan ciabatta and whipped butter

Garlic & Herb Ciabatta

Topped with bubbling melted cheese, served warm from the oven

Homemade Game Terrine

Toasted sourdough, spiced festive chutney and dressed winter leaves

INTERMEZZO

Mango Sorbet Float **VE GF** – A refreshing little taste of sunshine before the main course

MAIN COURSE

Mini Traditional Roast Turkey **GF***

Sage and onion stuffing, duck fat roast potatoes, maple roasted carrots and parsnips, seasonal greens, a crispy pig in blanket, cranberry sauce and rich meat gravy

Mini Festive Vegan Nut Roast **VE**

Herb and chestnut stuffing, rosemary roast potatoes, maple roasted carrots and parsnips, seasonal greens, vegan pig in blanket, cranberry sauce and rich vegan gravy

Creamy Three Cheese Mac 'n' Cheese **V**

Toasted garlic ciabatta and a golden cheese crust

Golden Crispy Chicken Bites

Chunky chips and baked beans

DESSERTS

Festive Ice Cream Sundae **V**

Isle of Wight vanilla ice cream, chocolate sauce, whipped cream, festive sprinkles and a crisp wafer

Warm Chocolate Brownie **VE***

Isle of Wight vanilla ice cream and rich chocolate sauce

Mini Sticky Toffee Pudding **V**

Warm butterscotch sauce and Isle of Wight vanilla ice cream

FESTIVE TREAT

Warm Mini Mince Pie **V** – served with pouring cream