



CHRISTMAS PARTY MENU 2022

Starters

Chicken liver and port parfait with red onion chutney and ciabatta (gf)

Smoked mackerel pate with pickled celery and sourdough (gf)

Pesto arancini balls with a roasted red pepper sauce and fresh parmesan (ve,gf)

Roasted cauliflower and chickpea soup with toasted focaccia (ve,gf)

Main Courses

Our main courses are served with vegetables to share

Traditional turkey with roast potatoes, pancetta wrapped chipolata, sausage meat honey roast parsnip and a rich turkey gravy (gf)

*Slow cooked leg of lamb and garlic spinach en croute
nut brown butter sage mash and a lamb gravy (gf)*

Grilled bass fillet with king prawns, crab and fettuccini in a creamy Thai sauce (gf)

8oz centre cut fillet steak served with grilled wild mushrooms, thyme roasted tomato fries and a chilli garlic butter (gf) £12 Supplement

*Mushroom and garlic spinach en croute with roast potatoes
honey roast parsnip and a caramelised onion gravy (ve,gf)*

Desserts

Triple chocolate fudge brownie with salted caramel ice cream (v)

Traditional Christmas pudding with brandy sauce (v,gf)

Lemon curd swirl cheesecake with honey and ginger ice cream (v,gf)

Selection of local cheese with crackers and grapes (v,gf) £4 supplement

Selection of IOW ice creams (ve,gf)

£ 3 6 p p

GF - GLUTEN FREE OPTION AVAILABLE
V - VEGETARIAN

VE - VEGAN OPTIONS OR VARIATIONS OF OUR DISHES ARE AVAILABLE
PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS