



CHRISTMAS PARTY MENU 2026

Starter

Rustic IOW honey baked camembert pot with rosemary focaccia croutes (v,gf)
Crispy duck gyozas & spring onions with our honey soy sauce
Chicken liver and port parfait with fig onion chutney sourdough croutes (gf)
Creamy tomato and roasted red pepper soup with garlic ciabatta (ve,gf)
King prawns in a garlic nduja butter with warm flat bread (gf)

Main course

Garlic & rosemary roast turkey with all the classic trimmings (gf)
Pork belly with crackling, whole grain mash chorizo spinach and a rich pork gravy (gf)
Grilled bass fillet on a creamy lobster bisque & crab risotto (gf)
Wild mushroom, shallot & red wine bourguignon with a sage cream mash (ve,gf)
8oz fillet steak with, fries, garlic butter & watercress (gf) £15 supplement

Dessert

Winter spiced sticky toffee pudding with a rum & raisin ice cream (v)
Glazed lemon tart with smashed meringue & clotted cream (ve,gf)
Chocolate brownie with a mint chocolate chip ice cream & After Eight (ve,gf)
Selection of local cheeses with IOW garlic farm pickle & crackers (v,gf)

45pp