

# THE ROYAL

## Banqueting Menu

*Please choose your bespoke three course menu from the options below*

### Starters

A choice of homemade soups (please ask for our separate soup list) - £6.25

Smoked salmon served with lemon and local salad - £7.25

Fricassee of wild mushrooms and brown shrimp, poached duck egg, cep velouté - £7.50

Chicken and foie gras terrine, apple, sweet wine jelly - £8.50

Roasted tomato tart, Isle of Wight cheese, pickled pear and basil - £6.75

### Main Courses

Steamed fillet of halibut, crushed potato, herb crust, shellfish sauce - £22.00

Roasted chicken breast, mustard mash, local greens, Isle of Wight mushrooms and tarragon gravy - £16.95

Crispy belly of pork, butternut squash, grain mustard, crackling, pork jus - £16.95

Braised shoulder of lamb, ratatouille, aubergine, rosemary lamb jus - £17.95

Breast of duck, green beans, braised red cabbage, fondant potato, duck jus - £17.95

Roasted rump and braised blade of beef, pommes anna, roast onion, red wine sauce - £19.95

Butternut and mozzarella pithivier, seasonal vegetables, morel cream - £16.95

### Desserts

All £7.25 each

Pear and almond tart, honey ice cream

White chocolate and passionfruit cheesecake, mango sorbet

Lemon parfait, pistachio, yoghurt sorbet

Milk chocolate mousse, dark chocolate, custard, honeycomb, white chocolate sorbet

Treacle tart, raspberries, vanilla ice cream

Seasonal crumble with custard

