

THE ROYAL





MENU

Gin Cured Salmon, Beetroot, Crème Fraîche, Beetroot Crisps

Ham Hock Terrine, Cranberry and Shallot Marmalade, Croûte, Sprout Slaw

Parsnip and Coconut Soup, Mustard and Rosemary Vinaigrette, Pumpkin Seeds

Chicken Liver Parfait, Pear Chutney, Brioche, Granola



Christmas Spiced Turkey, All the Traditional Trimmings, Turkey Jus, Cranberry
Braised and Rolled Beef Shin, Shallot, Red Cabbage Purée, Cavolo Nero, Crispy Parmesan
Roasted Root Vegetables, Puff Pastry, Mushroom Jus, King Oyster Mushroom
Sea Bream, Romesco Sauce, Toasted Almonds, Fondant Potato, Sweetcorn

Christmas Pudding, Madagascan Vanilla Custard, Honeycomb Dark Chocolate Delice, Pear Sorbet, Cocoa Tapioca Cracker Winter Mess, Almond Chantilly, Berries, Crisp Meringue Selection of Local Cheeses, Millers Crackers, Chutney



Three course festive dinner Coffee

Christmas crackers and festive decorations

Entertainment from the Tony Martin Music Show

£49.50 per person based on table bookings of 10 Limited table variations available on request.



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