



THE ROYAL

Festive Dinner Menu

3 Courses £45.00 per person
Sunday - Thursday



Gin Cured Salmon, Beetroot, Crème Fraîche, Beetroot Crisps

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

Parsnip and Coconut Soup, Mustard and Rosemary Vinaigrette, Pumpkin Seeds (V/VE)

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 Puree, Cavolo Nero, Crispy Parmesan

Roasted Root Vegetables, Puff Pastry, Mushroom Jus, King Oyster Mushroom (V/VE)

Sea Bream, Romesco Sauce, Toasted Almonds, Fondant Potato, Sweetcorn

Christmas Pudding, Madagascan Vanilla Custard, Honeycomb (V)

Dark Chocolate Delice, Pear Sorbet, Cocoa Tapioca Cracker (V)

Winter Mess, Almond Chantilly, Berries, Crisp Meringue (V)

Selection of Local Cheeses, Millers Crackers, Chutney (V)

ON THE SIDE

Garlic Buttered Greens - 5 (V)

Herb New Potatoes - 5 (V)

Bitter Leaf Salad - Cranberry and Honey Dressing - 5 (V)

Focaccia - Island Gold Rapeseed Oil - 4.5 (V/VE)

(V): Vegetarian (VE): Vegan

(Dinner must be booked at least 24 hours in advance.)



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