

THE ROYAL

Festive Dinner Menu

Jerusalem artichoke velouté, chorizo oil

Seafood cocktail, marinated fennel, Marie Rose sauce

Smoked ham hock and corn fed chicken terrine, fig and apple chutney

Green barn goats cheese, roasted and pickled beetroot, candied walnuts

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Fillet of sea bream, braised chicory, celeriac purée, bacon jam

Bronze turkey roasted on the crown, duck fat potatoes,
cranberry compote, sage and onion stuffing

Roasted rib and braised blade of Island reared beef, pommes anna,
cep purée, broccoli, onions and beef jus

Potato and winter truffle terrine, wild mushrooms, local kale, cep velouté

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Christmas pudding with Grand Marnier sauce

Warm pistachio tart, honey roast figs, star anise ice cream

White chocolate parfait, pomegranate granola, toasted meringue

Selection of local cheeses, served with oaties and Isle of Wight tomato chutney

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Three courses (including complimentary glass of Prosecco) @ £36.00 per person

Coffee and Mince Pies can be added for an additional £3.00 per person

Offer is based on a minimum of 10 people
(Prices include Christmas crackers and festive decorations)

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