

THE ROYAL



FESTIVE DINNER MENU

1st - 22nd December / 6.3opm - 8.3opm

WHILE YOU WAIT

Focaccia - Island Gold Oil - Balsamic Vinegar - 5 Pork Puff - Caraway Salt - 5.5 Rosemary and Sun-Dried Tomato Marinated Olives - 6 Smoked Nuts - Dried Cranberry - 5.5

STARTERS

Royal Signature

Gallybagger Soufflé - Carrot and Caraway - Parsley - 13

'Pig in Blanket' - Radicchio - Cranberry Mayonnaise - Mustard Dressing - 10.5

Celeriac and Miso Soup - Charred Sweetcorn Salsa - 11

Chicken Liver Parfait - Sourdough - Apple and Cranberry Chutney - Toasted Walnut - 13

MAINS

Winter Spiced Turkey - Pig in Blanket - Roast Potato - Stuffing - Roasted Vegetables - Red Cabbage - Jus - 24 Seabass - Garlic and Rosemary Potato Cake - Charred Tenderstem - Flaked Almond - Pernod Sauce - 27 Roasted Sirloin - Horseradish Creamed Potato - Cavolo Nero - Roasted Carrot - Pink Peppercorn Jus - 24 Braised Hispi Cabbage - Sweet Chilli Jam - Smoked Nut Crumb - Charred Broccoli - Pickled Blackberry - Herbs - 23

ON THE SIDE

Garlic Greens - 5.5

Fries - Cranberry Mayonnaise - 5.5 Dill Buttered New Potatoes - 5.5

Roasted Root Vegetables - Parsley Butter - 5.5

DESSERTS



Mint Chocolate Delice - Merinque - Vanilla Ice Cream - 10

Satsuma Cheesecake - White Chocolate - Matcha - Honeycomb - 10.5

Selection of Ice Creams and Sorbets - Honeycomb - 9

Madagascan Vanilla Ice Cream Affogato - 6

IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 12.5

Festive Dinner Menu available for pre-bookings only. Please specify 'FESTIVE DINNER MENU' when making your reservation.



















