

Sample Group Menu

Starters

Roasted tomato soup

Ham hock terrine with Isle of Wight tomato chutney and beer pickled onions

South coast crab and brown shrimp gratin, toasted croutes and parsley

Main Courses

Pan fried sea bream, Living Larder vegetables, new potatoes, sauce vierge

Roasted chicken breast, wholegrain mustard mash, local greens, chicken jus

Roasted duck breast, smoked potato, red cabbage, local chard, duck jus

Desserts

Sticky toffee pudding, ginger ice cream

Crème brûlée, shortbread and raspberry sorbet

A selection of homemade ice creams and sorbets

Selection of three Isle of Wight cheeses with Oaties and chutney

Coffee/Tea served in the bar, lounge or conservatory from £2.50 per person