



Christmas Party Nights

MENU

Parsnip & Coconut Soup - Cranberry Dressing - Charred Sprouts (v/vg)

'Pig in Blanket' - Mustard Mayo - Serrano Ham - Maple Dressing

Torched Salmon - Saffron - Fennel - Orange

Duck Liver Pâté - Cherry Compote - Local Sourdough

Cod Supreme - Champ Mash - Lime - Leek - Onions

Rolled Turkey Breast - All The Traditional Trimmings

Sirloin of Beef - Chestnut Crumb - Wild Mushrooms - Tarragon Potato Cake - Jus

Cauliflower Risotto - Thyme - Nuts - Black Bomber (v)

Pistachio Tart - Cardamom Meringue - Rose and Raspberry Sorbet (v)

Traditional Christmas Pudding - Sherry Anglaise - Redcurrant (v)

Vanilla Crème Brûlée - Popcorn - Salted Caramel (v)

Selection of Local Cheeses - Millers Biscuits - Plum Confiture - Fruit (v)

£42.50 per person, inclusive of:

Three course festive dinner

Coffee and mince pies

Christmas crackers and festive decorations

Entertainment from the Tony Martin Music Show

(v) = vegetarian | (vg) = vegan



01983 852186

www.royalhoteliow.co.uk | enquiries@royalhoteliow.co.uk

BELGRAVE ROAD, VENTNOR, ISLE OF WIGHT PO38 1JJ