

THE ROYAL





Festive Dining

MENU



Gin Cured Salmon, Beetroot, Crème Fraîche, Beetroot Crisps
Ham Hock Terrine, Cranberry and Shallot Marmalade, Croûte, 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)

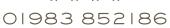
(V): Vegetarian (VE): Vegan

Inclusions

Three course festive dinner and after dinner coffee Christmas crackers and festive decorations







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