



# 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 Purée, 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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