



Christmas

MENU

Festive Bread, Butter & Mince Pie Chutney | £5 Supplement

STARTER

Loch Duart Salmon Gravadlax, Salt Baked IOW Beetroot, Young Leaves
Ham Hock Terrine, Pickled Cauliflower
Warmed Brie, Textures of Artichoke, Smoked Honey Dressing
Butternut Squash Soup, Toasted Pumpkin Seeds, Pumpkin Oil

MAIN COURSE

Roast Turkey, Bacon & Cranberry Sausage Roll, Duck Fat Roast Potatoes,
Roasted Carrots & Parsnips, Buttered Sprouts, Turkey Gravy
Pan Fried Salmon, Mini Vegetable En-Croute, Dill Velouté
Festive Nut Roast, Crispy Potato, Chestnuts & Tenderstem, Date & Madeira Sauce

DESSERT

Seaview Christmas Pudding Fondant, Brandy Anglaise
Eggnog & Spiced Cranberry Mille Feuille
Baileys Chocolate Mousse, Whipped Chantilly, Hazelnut & Pistachio Crumb
3 Cheese Selection, Mince Pie Chutney, Nutmeg & Ginger
Oatcakes | £5 Supplement

£29 TWO COURSES
£34 THREE COURSES

