

Starter

Soup of the Day

Pan Seared Scallops
Cauliflower puree

Ventnor Bay Lobster Thermidor
(24 hours notice required)
Starter £4.00 supplement
Main course £7.50 supplement

Ballotine of Salmon
Smoked salmon mousse, beetroot puree

Roasted Quail
Caramelised shallot 'tarte tatin'

Chicken Liver & Foie Gras Parfait
Semi dried Muscat grapes, pistachios,
pain d'épice

Pickled Vegetables
Fried quail eggs, herb beurre blanc

Cauliflower Cheese Risotto
Parmesan tuille, thyme foam

Main Course

Brill, Mussels, Beer and Chips
Pan fried brill fillet, mussels poached in beer,
three times cooked chips

Line Caught Local Sea Bass
Fennel risotto, roasted salsify, fennel salad

Local 'Catch of the Day'
Served simply with boiled potatoes,
seasonal vegetables and parsley butter

Roasted Local Game
Potato galette, savoy cabbage,
game roasting jus

Tasting Plate of Island Pork
Roasted root vegetables, apple and sage sauce

Roast Breast of Free Range Chicken
Creamed potatoes, autumn vegetables,
roast chicken jus

Duo of English Beef
Pan fried fillet, braised shin, creamed
potatoes, curly kale, red wine sauce

Ricotta Cheese Gnocchi
Roasted Jerusalem artichokes,
salsify and fresh truffles

Mille Feuille of Ratatouille Vegetables
Confit potatoes, tomato fondue

Dessert

Banana and Melted Chocolate Soufflé

*The Royal's vanilla ice cream
(please allow twenty minutes)*

Praline Mousse

Enrobed in marbled chocolate

Vanilla Pannacotta

Caramelised pears, mulled wine figs

Chargrilled Pineapple

Coconut ice cream

Selection of Cheeses

With home made biscuits

Selection of Home Made Ice Creams

and Sorbets

Coffee and Petit Fours

Served in the conservatory and lounges

Dessert Wines

By the glass

*Brown Brothers Late Bottled Orange
Muscat and Flora, Victoria, Australia - £7.10*

Old Master Late Bottle Vintage Port - £3.50

3 Course Menu @ £38.00

2 Course Menu @ £29.50

inclusive of coffee and VAT

Tasting

Cauliflower Veloute

Thyme foam

Pan Seared Scallops

Shallot puree

Chicken Liver and Foie Gras Parfait

Dried Muscat grapes, pain d'épice

Line Caught Sea Bass

Fennel risotto

Braised Shin of Beef

Creamed potatoes, red wine sauce

Selection of Richard Hodgson's Cheeses

From queen bower dairy

Tasting Plate of Steven's Desserts

Coffee and Petit Fours

*This tasting menu is a series of dishes
designed to be enjoyed by the entire table.*

£48.00 per person.