



## CHRISTMAS PARTY MENU

### TO START...

**HOMEMADE SOUP OF THE SEASON** - WITH CRUSTY BREAD  
**PRAWN STUFFED AVOCADO** - SERVED WITH  
BROWN BREAD AND BUTTER  
**SMOKED SALMON** - WITH A CUCUMBER AND DILL DRESSING  
**DEEP FRIED BRIE** - WITH HOMEMADE CHUTNEY

### TO FOLLOW...

**FRESH ROWRIDGE FARM TURKEY** - WITH HOMEMADE  
STUFFING AND BACON ROLL  
**ROAST ROWRIDGE FARM PHEASANT** - WITH A RICH  
BRANDY AND CREAM SAUCE  
**HIGHDOWN STEAK AND KIDNEY PIE** - WITH A RICH GRAVY  
**POACHED FILLET OF FRESH SALMON** - SERVED WITH A CREAM CHEESE  
AND SMOKED SALMON SAUCE  
**BUTTERNUT SQUASH** - FILLED WITH GARLIC MUSHROOMS  
AND TOPPED WITH STILTON

### AND FINALLY...

**TRADITIONAL CHRISTMAS PUDDING** - WITH CUSTARD,  
CREAM AND BRANDY SAUCE  
**RASPBERRY PAVLOVA**  
**CITRUS CHEESECAKE**  
**SPICED PLUM AND GINGER CRUMBLE** - WITH CUSTARD,  
CREAM OR ICE CREAM  
**RICH CHOCOLATE AND BRANDY POT**

**COFFEE AND MINTS**

£17.95 PER PERSON



## CHRISTMAS DAY MENU

### TO START...

**CRAB BISQUE** - WITH PARMESAN CROUTONS  
**HIGHDOWN GAME PATE** - WITH MULLED WINE CHUTNEY  
**OVEN BAKED CAMEMBERT**- WITH CARAMELISED  
RED ONIONS  
**SMOKED SALMON TERRINE** - WITH A CUCUMBER  
AND DILL DRESSING

**CLEANSE THE PALATE...WITH A SORBET COURSE**

### TO FOLLOW...

**TRADITIONAL FRESH ROAST ROWRIDGE FARM TURKEY**  
WITH HOMEMADE STUFFING AND BACON ROLL  
**BEEF WELLINGTON** - SERVED WITH A RED WINE  
AND PORT SAUCE  
**ROAST ROWRIDGE FARM PHEASANT** - WITH A RICH BRANDY  
AND CREAM SAUCE  
**POACHED FILLET OF SCOTTISH SALMON** - SERVED WITH THAI STYLE  
MUSSELS, FRESH CORIANDER AND LEMONGRASS  
**WILD MUSHROOM AND CHAMPAGNE RISOTTO**-  
SERVED WITH PARMESAN SHAVINGS AND BASIL OIL

### AND FINALLY...

**TRADITIONAL CHRISTMAS PUDDING**  
**RASPBERRY PAVLOVA**  
**ORANGE AND COINTREAU CRÈME BRULEE**  
**SPICED PLUM AND GINGER CRUMBLE**  
**RICH CHOCOLATE AND BRANDY POT**  
**SELECTION OF ISLE OF WIGHT AND BRITISH CHEESES**

**COFFEE AND TRUFFLES**

£47.95 PER PERSON

