



CHRISTMAS PARTY MENU

£55p/p

Monday 20th November – Sunday 24th December

Available for pre-order to any tables wishing to have the Christmas experience,
All tables of 8 and above during this period must be pre-ordered on this menu only

STARTERS

King Prawn Bloody Mary Cocktail

Sourdough crisps GFO

Parma Ham Tartine

Mozzarella, honey, figs & balsamic onions GFO

Cider Onion Soup

Applewood cheddar & apple toast V GFO

Staithe House Smoked Salmon

Roasted beetroot, capers, horseradish cream, soda bread GFO

MAINS

Roast Norfolk Turkey

Sausage meat stuffing, pig in blanket, garlic roast potatoes, brussel sprouts, sweet carrot, parsnips & gravy GFO

Butternut Squash & Ricotta Cannelloni

24-month aged parmesan cream V

Pan Roasted Seabass

Potato gratin, caviar cream, samphire GF

28 Day Aged Matured Sirloin Steak

Served medium rare with triple cooked chips & peppercorn sauce GF

DESSERTS

Chocolate Pannacotta

Cointreau reduction, caramelised tangerines V GF

Christmas Pudding

Brandy sauce

Hermitage Pavlova

Chantilly cream V GF

Isle of Wight Blue Cheese Plate

Fig chutney V

TO FINISH

Mini Mince Pies

(gf) gluten free (v) vegetarian (gfo) gluten free option available

Please let us know if you have any allergies or intolerances. A full allergen menu is available on request. All dishes are freshly prepared in house, we cannot guarantee the absence of all allergens. Calorie information may fluctuate, the recommended daily intake for an adult is 2000kcal.