

THE
REGAL
RESTAURANT

GOOD FOOD
MAKES A BRIGHTER
CHRISTMAS

Christmas Menu

STARTERS

ROASTED PARSNIP, APPLE, CELERIAC & THYME SOUP (V)

Topped with toasted nuts, croutons & herb oil. Served with rustic bread

DUCK & ORANGE PATE

Rich duck pate with a subtle hint of orange. Served with toasted brioche, spiced cranberry relish and winter leaves

CHUNKY SMOKED TROUT & CRAYFISH TARTARE

Succulent crayfish and chunky pieces of local smoked trout. Served with crisp baby gem, pickled cucumber, crispy seaweed, fresh lemon

CREAMY BURRATA

Rocket pesto, crispy Parma ham, roasted IOW tomatoes, winter leaves

MAIN COURSE

ROAST TURKEY CROWN

Served with roast potatoes, pigs in blankets, cranberry and chestnut stuffing balls, braised red cabbage, honey roasted parsnips, sprouts and a rich gravy

RED WINE BRAISED OX CHEEK

Slow cooked ox cheek in a red wine & thyme jus. Served with a buttery celeriac puree, honey roasted carrot and crispy kale

LEMON & CAPER SKATE WING

Roasted skate wing with lemon and caper butter. Served with creamy crushed new potatoes, seasonal greens and a light white wine and parsley sauce

TEMPURA HALLOUMI

Battered tempura halloumi, roasted chestnuts and sautéed wild mushrooms, sprouts and potatoes, plum & soy drizzle, pea shoots (V)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce or cream

IOW CHEESEBOARD

IOW soft, IOW blue
Served with crackers, onion chutney, celery, pickled apple

KEY LIME POSSET

With homemade pistachio shortbread

HOMEMADE AFTER EIGHT CHOCOLATE MOUSSE

Triple layered chocolate mousse with an after 8 and toasted almonds

ENJOY ALL THREE COURSES FOR

£28.95

AVAILABLE BETWEEN 2ND - 23RD DECEMBER

ON THE FOLLOWING DAYS

WEDNESDAY - SATURDAY LUNCHTIMES AND FRIDAY & SATURDAY EVENINGS

Menu must be pre-ordered. A £10 per person deposit is required at time of booking.