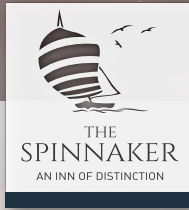




CHRISTMAS & NEW YEAR

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MENUS





CHRISTMAS PARTY MENU

Spiced parsnip soup with locally baked bread
(vegetarian, gluten free bread available on request)

Shredded celeriac and apple remoulade salad with candied walnuts and grapes
(vegetarian, gluten free)

Chicken liver pate, sticky red onion chutney, roasted fig and crostini
(gluten free bread available on request)

Smoked mackerel and crayfish terrine with beetroot and lime dressing (gluten free)

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Roast crown of turkey, pigs in blankets, herb stuffing, cranberry sauce, roast potatoes,
seasonal vegetables and turkey gravy (gluten free available on request)

Poached fillet of smoked haddock, champ potato and glazed Hollandaise sauce (gluten free)

Roast topside of beef, Yorkshire pudding, horseradish sauce, roast potatoes, seasonal
vegetables and beef gravy (gluten free available on request)

Lentil and toasted nut roast, colcannon and gravy (vegetarian)

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Amaretto panna cotta with hazelnut praline and poached pear (gluten free)

Bailey's cheesecake with locally made vanilla ice cream and caramelised orange

Lemon meringue tart with raspberry sorbet and burnt white chocolate

Classic Christmas pudding with crème Anglaise and berry compote

2 courses £20.95 ~ 3 courses £24.95

TABLE RESERVATIONS: 01983 873572



CHRISTMAS DAY MENU

Roasted celeriac and honey soup with a homemade mini loaf
(gluten free bread available on request)

Smoked salmon and mackerel terrine, fennel crackers, beetroot and shaved fennel
(gluten free)

Smoked apple wood cheese croquettes, spiced tomato chutney and fresh oregano (v)

Confit of Brownrigg Farm duck leg with roasted peach and fresh brioche

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Roasted leg and breast of Turkey, pigs in blankets, cranberry sauce, roast potatoes, seasonal vegetables, sausage meat and herb stuffing and turkey gravy (gluten free available on request)

Grilled fillet of salmon, champ mash, glazed Hollandaise sauce and crispy poached egg

Roasted sirloin of beef, bordelaise sauce, Yorkshire pudding, mustard infused celeriac remoulade and thyme jus

Broad bean, spinach and feta cheese tarte with roasted beetroot and lightly pickled fennel (v)

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Classic Christmas pudding with brandy crème Anglaise and roasted orange

Amaretto panna cotta with pistachio and ginger crumb

Chocolate and cinnamon torte with grilled fig and locally made vanilla ice cream

A selection of Isle of Wight cheese with homemade chutney, celery, grapes, candied nuts and biscuits (gluten free biscuits available on request)

£67.95 & £31.95 for under 13's

TABLE RESERVATIONS: 01983 873572

www.thespinnakeriow.co.uk



NEW YEAR'S EVE CELEBRATIONS!

HIPPY 1960'S

'BRING YOUR HOUSE PARTY
TO OUR HOUSE PARTY'

If you are planning a New Year's Eve get together with friends this year, why not spend some or all of your evening with us at The Spinnaker?

You and your friends could get your party started with us and join us for our 6pm – 7pm happy hour with 20% off selected drinks and free nibbles with music to get you dancing until 10pm!

Of course we would love you to be with us for the whole evening and bring your party to us in 1960's Hippy inspired fancy dress, with a free glass of fizz for dressing up and prizes for the best costumes.

NO TICKET OR ENTRANCE FEE

There is no ticket to buy or entrance fee to pay, just come along for a great night! We will be open for dining with our full menu range available for bookings between 6pm and 9pm.

Please ask a member of staff for more details

RESERVATIONS: THE SPINNAKER 01983 873572



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