The Birdham Hotel & Restaurant Festive Menu

THE Birdham HOTEL & RESTAURANT

Starters

Mermaid gin-cured salmon, pink grapefruit, avocado and wasabi purée, candied orange, pea shoots (GF, DF adaptable)

Warm baked goat's cheese tart, pickled beets, apple & fennel salad (GF, DF, vegan adaptable)

Guinea fowl & rabbit terrine, quince paste, pickled grapes, pistachio crumb (GF adaptable; contains Nuts)

Mains

Roasted breast and stuffed leg of locally reared turkey, roast potatoes, cranberries, sprouts, bread sauce, turkey jus (GF DF adaptable)

Fillet of Loch Duart salmon, roasted cauliflower florets, bok choi, toasted hazelnuts and lemon gel (GF DF adaptable)

Roasted squash, rainbow chard, rocket and chestnut pesto mascarpone pumpkin seed & puffed rice granola (GF DF Vegan adaptable)

Desserts

White chocolate & raspberry cheesecake, baked white chocolate, raspberry ripple ice cream (GF adaptable)

Christmas pudding parfait, brandy cream, orange & tarragon jam (GF DF Vegan adaptable)

Selection of British cheeses, biscuits, chutney (GF adaptable)

Festive Two-Course Menu - £30.00 per person
Festive Three-Course Menu - £36.00 per person

Festive Two-Course Menu with Wine - £40.00 per person
Festive Three-Course Menu with Wine - £46.00 per person

WIGHT PUBS
HOTELS & EVENTS