



# ISLAND GRILL FESTIVE MENU

£38.50

Caramelised cauliflower soup  
Roasted florets

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Home cured salmon  
Char-grilled sourdough, dill, capers, horseradish cream

Heirloom beetroots (v)  
Golden Cross goat's cheese mousse, candied walnuts,  
aged balsamic vinegar

Roasted piquillo pepper (ve)  
Smoked aubergine puree, pickled baby vegetables, squash puree

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Turkey ballotine  
Pork & sage stuffing, goose fat roast potatoes, burnt  
onion puree, spinach, turkey jus

Pan fried fillet of plaice  
Buttered tenderstem broccoli, beurre noisette

Wild mushroom, chestnut & sage risotto (v)  
Pumpkin seed & cheese brittle

Textures of cauliflower (ve)  
Wilted spinach, salsa verde

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Homemade Christmas pudding  
English custard, brandy butter

Royal Lancaster sherry trifle  
Clementine sorbet, shaved Valrhona chocolate

Bitter chocolate & cranberry mousse (ve)  
Spiced cranberry compote, cocoa nib brittle

**WE WISH YOU A WONDERFUL CHRISTMAS**

*We are happy to provide information pertaining to allergies & intolerances upon request.  
All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.*