



CHRISTMAS PARTY MENU

Broccoli, pea and parmesan soup served with locally baked bread (gluten free bread available)(v)

Chicken liver pate served with red onion chutney and locally baked bread (gluten free bread available)

Smoked salmon, cream cheese and prawn roulade with dressed salad (gluten free)

Breaded IOW soft cheese wedges, dressed leaves and cranberry sauce (v)

Traditional roast turkey, roast potatoes, cranberry stuffing, seasonal vegetables and red wine gravy

Honey glazed slow roasted pork belly with mustard and cider sauce and parsnip crisps (gluten free)

Grilled sea bream fillet, sautéed potatoes, fine beans and prawn and white wine sauce (gluten free)

Wild mushroom and spinach tagliatelle topped with walnuts and crumbled goats cheese (v)

Christmas pudding served with thick brandy cream sauce and redcurrants

Chocolate and orange cheesecake and chocolate sauce

Berry meringue roulade served with fruit coulis (gluten free)

A selection of cheese and biscuits with celery, grapes and apple

(gluten free option available)

2 courses £22.95 ~ 3 courses £27.95

TABLE RESERVATIONS: 01983 882823



CHRISTMAS DAY MENU

Roast butternut and sage soup with locally baked bread (gluten free bread available)

Smoked salmon and spinach roulade, hollandaise sauce and dressed rocket (gluten free)

Pressed ham hock terrine, toasted ciabatta bread and piccalilli (qluten free bread available)

Polenta bruschetta with wild mushrooms, toasted pine nuts and truffle oil (gluten free)

Traditional roast turkey with pigs in blankets, sausage meat stuffing, roast potatoes, cranberry sauce and roast jus (gluten free option available)

Rosemary and pink peppercorn confit duck leg, celeriac puree, duchesse potatoes, baby vegetables and red wine gravy (gluten free)

Salmon en croute, buttered new potatoes, fine beans and a dill and citrus white wine sauce

Sweet potato, chestnut and cranberry filo pastry parcel with balsamic glaze

Christmas pudding served with thick brandy sauce and berry compote
Chocolate and orange cheesecake with chocolate sauce
Spiced Merlot poached pear with vanilla crème fraiche (gluten free)
Selection of IOW cheese with biscuits, celery, grapes and apple
(gluten free option available)

£65.95 & £29.95 for under 13's

TABLE RESERVATIONS: 01983 882823

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 Fishbourne?

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.

Or start your party at home and come to us later for our second happy hour between 10pm-11pm with our DJ to get you dancing until 1am!

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 FISHBOURNE 01983 882823



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