

# THE WINTER GARDENS VENTNOR

## FESTIVE MENU

### TO START

Caramelised winter vegetable soup topped with pumpkin seeds (veg)

Garlic & chilli prawns with warmed sourdough

Chicken liver parfait with plum & ginger chutney

### THE MAINS

Hand carved roast turkey with all the festive trimmings

Pork medallions with potato and celeriac rosti & seasonal vegetables

Oven roasted salmon with crushed potatoes, seasonal vegetables with a lemon & thyme glaze

Spiced butternut & stilton parcels topped with cranberry served with seasonal vegetables (v) (vegan option alternative)

### TO FINISH

Traditional Christmas pudding with brandy butter and cream

Winter berry pavlova with cream

Ultimate chocolate brownie with coconut cream (veg)

Selection of cheeses with oatcakes & seasonal chutney (£5 supp)

Two Courses : £18.95 Three courses : £21.95

Available Wednesday to Saturday from 21st November to 22nd December

Advance bookings required—from tables for 2 to parties for 52!

Served in our Main Bar or make enquiries for booking our Balcony Room for your Party

TO GET IN TOUCH TO DISCUSS YOUR PARTY PLANS PLEASE CALL US ON 01983 857757

EMAIL : [events@theventnorwintergardens.com](mailto:events@theventnorwintergardens.com) WEBSITE : [theventnorwintergardens.com](http://theventnorwintergardens.com)