

Boxing Day 2019

Starters:

Hot Smoked Trout (GF)
Avocado purée, lemon textures

Pig Cheek Ravioli
Bourguignon Garnish, caper berries

Chicken Liver Parfait (Available GF)
Jersey honey, chestnut

Sainte-Maure de Touraine (V)
Rhubarb, Modena balsamic

Mains:

Beef Rump Steak (GF)
Roasted Shallot purée, celeriac

Crispy Belly Pork (GF)
“Apples & pears”

Fillet of Cod
Arancini, chowder

Marinated Courgette (V)
Stilton polenta, bocconcini, macerated cherry tomatoes

Desserts:

Spiced Apple Parfait (GF) (V)
Caramel, blackberry

Honey Poached Pear (GF) (V) (Available VG)
Almonds, Tonka bean

Warm Chocolate Tart (V)
Textures of orange, vanilla

Selection of British and Continental Cheese and Biscuits
Gooseberry chutney

£47.50 per person
GST Inclusive

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any dietary requirements please inform your waiter.
(GF = Gluten Free, VG = Vegan, V = Vegetarian)

★★★★
THE ROYAL YACHT 
HOTEL • SPA • RESTAURANTS