

The Steamer Inn 2010 Christmas Menu

Anchors Away

Home-made Isle of Wight Roasted Parsnip & Apple Soup

With home-baked crusty bread

Lightly Cajun Spiced Chicken Strips

Marinated & tossed in Cajun spices & arranged on a bed of mixed leaves

Home-made Isle of Wight Tomato & Chutney Cheddar Tartlet

Filled with a sweet tomato chutney & topped with a cheddar herb crust served with salad garnish

Home-made Isle of Wight Smoked Salmon & Dill Mousse

A creamy salmon & fresh dill mousse finished with an Isle of Wight smoked salmon slice served with salad garnish

Chilled Orange Juice

All Accompanied by Freshly Home Baked Crusty Bread and Butter

Full Steam Ahead

Traditional Roast Turkey

With light & dark meats, chipolata bacon roll & a sage & onion stuffing

Poached Local Trout Fillets

Served on a bed of egg noodle with a fresh chive & lemon sauce

Roast Topside of Beef

Served with home made Yorkshire pudding, horseradish dumpling and roast gravy

Local Free Range Loin of Pork

Stuffed with sausage meat, apricots & fresh sage with a roast gravy

Home-made Mushroom, Brie & Red Currant Filo Parcel

Mushrooms, brie & red currant bound in a home made filo pastry parcel

All served with Roast and New Potatoes and Seasonal Vegetables

Land A Hoy

Christmas Pudding

Served with Brandy Sauce

Orange & Cranberry Roulade

Served with a choice of fresh cream or luxury vanilla ice cream

Rich Triple Chocolate Praline Torte

Served with a choice of fresh cream or luxury vanilla ice cream

Home Made Winter Berry Crepes

Fresh winter berries and luxury vanilla ice cream enveloped in hot crepes with raspberry coulis

Selection of Cheese & Biscuits

Fresh Coffee and After Dinner Mints

£21.00

Optional over night accommodation £10.00 per person. Tel: 862641