

The Island Room at Priory Bay Hotel

Leek & Jerusalem Artichoke Soup

Watercress Royale & Deep Fried Onion Rings

Grilled Scallops & Smoked Bacon

Grilled Scallops, Black Pudding, Cauliflower Puree, Bone Marrow Croquette,
Cider Vinaigrette & Jus de Roti
£5 Supplement

Vol Au Vent of Winter Vegetables from our Garden

Fresh Thyme, Poached Quail Eggs & Lightly Curried Sauce

Soft Ravioli of Herbs & Green Chards

Sage Butter & Grated Aged Parmesan

Veal Cheeks & Lentils

Warm Puy Lentil Salad, Braised Veal Cheeks, Grain Mustard Dressing & Shallots

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Guinea Fowl & Wild Mushrooms

Breast of Guinea Fowl Roasted in a Pot with Braised Curly Kale,
Soft Leg served with Herbs & Sautéed Wild Mushrooms

Isle of Wight Fillet of Beef with Rosemary

Rosemary Grilled Fillet of Isle of Wight Beef, Larded Winter Vegetables &
Large Fries Cooked in Goose Fat
£5 Supplement

Red Mullet & Samphire

Whole Red Mullet stuffed with Samphire & Spinach, Braised & Creamed Leeks,
White Wine & Saffron Fish Jus

Halibut & Clams

Tarragon Steamed Cut of Halibut Fillet, Purple Broccoli & Garlic Sautéed Clams
with a Shallot & Tarragon Fish Reduction

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A Selection of Isle of Wight Cheeses

Black Olive Puree, Sweet Wine Jelly & Poached Pear

Priory Praline Finger

Crunchy Praline & Soft Chocolate Mousse

Quince & Sultana Parfait

Sesame Seed Biscuit, Yoghurt Sorbet, Almond Jus

Pain Perdu

Semi-dried Figs & Baileys Ice Cream

2 Courses £28.00

3 Courses £35.00

(12.5% discretionary service charge)

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Taste of Winter at Priory Bay

Leek & Jerusalem Artichoke Soup

Watercress Royale & Deep Fried Onion Rings

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Soft Ravioli of Herbs & Green Chards

Sage Butter & Grated Aged Parmesan

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Halibut & Clams

Tarragon Steamed Cut of Halibut Fillet, Purple Broccoli & Garlic Sautéed Clams
with a Shallot & Tarragon Fish Reduction

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Isle of Wight Fillet of Beef with Rosemary

Rosemary Grilled Fillet of Isle of Wight Beef, Larded Winter Vegetables &
Large Fries cooked in Goose Fat

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A Selection of Isle of Wight Cheeses

Black Olive Puree, Sweet Wine Jelly & Poached Pear

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Priory Praline Finger

Crunchy Praline & Soft Chocolate Mousse

6 course Tasting Menu £45.00
(12.5% discretionary service charge)