

SHANKLIN HOTEL
EVENING DINNER MENU
Sample

APPETISERS

Island Smoked Salmon & Prawn Parcels
lime & chilli dressing

Stilton & Walnut Terrine
cherry tomato & baby spinach leaf salad

Cream of Celeriac Soup
celery foam, garlic croutons



MAIN COURSES

Roasted Chicken Breast ❖
sautéed cabbage & smoked bacon lardons, thyme & onion jus, today's vegetables

Pressed Belly of Pork ❖
wilted buttered spinach, Madeira sauce, today's vegetables

Vegetable Curry (V) ❖
mango chutney, mini poppadums, white rice

Chargrilled Tuna Supreme (G)
braised fennel, pernod dressing, today's vegetables



Today's Vegetables
sautéed potatoes, sugar snap peas, battered carrots



LIGHT BITES

Welsh Rarebit Ciabatta (V)
side salad

Freshly Prepared Omelette (V) (G)
ham, cheese or plain, side salad or today's vegetables

We do ask you to take care, especially when enjoying our fish dishes, as they may contain bones. All dishes are freshly prepared in our kitchen where gluten and nut products are used, so sadly we can not guarantee any items on the menu are free from traces.

(D) suitable for diabetics

(G) not prepared with gluten

(V) suitable for vegetarians

(L) dairy free

❖ **Contains key ingredients sourced locally on the Isle of Wight and in Hampshire.** Wherever possible we try to source all our vegetables & salads locally.

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DESSERTS

Bread & Butter Sandwich
Whiskey & Marmalade Hot Toddy
custard sauce

Mixed Berry & White Chocolate Panacotta (G)

Peach & Brandy Baked Meringue (G) ❖
Yew Valley clotted cream

Rhubarb & Ginger Crunch
rhubarb coulis

Fresh Fruit Salad
Island cream or ice cream

Selection of Ice Creams
dubarry wafer

English & Continental Cheeses
table biscuits



Filtered Coffee



To accompany your meal we recommend:

Bin 12 Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa £14.95
flowery, lively, fresh and mouth-wateringly fruity Chablis

Bin 16 Don Jacobo Crianza Rioja Tinto Bodegas Corral, Spain £16.50
good structure, appealing soft fruit and traditional oaky character.

Strathmore Spring Water

75cl £2.95

33cl £1.50

A full range of wines and after-dinner liqueurs, brandies and ports is available from your wine host who will be happy to assist you with your selection.