



CHRISTMAS DAY MENU AT THE HIGHDOWN INN

TO START...

CRAB BISQUE - WITH PARMESAN CROUTONS
LOCAL GAME TERRINE - WITH MULLED WINE CHUTNEY
AND FRESH LOCAL BREAD
TIAN OF CRAYFISH AND AVOCADO- WITH A SEAFOOD
AND DILL DRESSING
DEEP FRIED BRIE - WITH CRANBERRY RELISH

CLEANSE THE PALATE...WITH A SORBET COURSE

TO FOLLOW...

TRADITIONAL FRESH ROAST ROWRIDGE FARM TURKEY
WITH HOMEMADE STUFFING AND BACON ROLL
HAUNCH OF VENISON - SERVED WITH A RED WINE BLACKBERRY
AND PORT SAUCE
ROAST ROWRIDGE FARM PHEASANT - WITH A RICH BRANDY
AND CREAM SAUCE
POACHED FILLET OF SCOTTISH SALMON - SERVED WITH A RICH
CRAYFISH AND CREAM SAUCE
ROASTED BUTTERNUT SQUASH - FILLED WITH GARLIC
MUSHROOMS AND TOPPED WITH STILTON

AND FINALLY...

TRADITIONAL CHRISTMAS PUDDING
RASPBERRY PAVLOVA
ORANGE AND COINTREAU CRÈME BRULEE
SPICED PLUM AND GINGER CRUMBLE
RICH CHOCOLATE AND COINTREAU CHEESECAKE
SELECTION OF ISLE OF WIGHT AND BRITISH CHEESES

FILTER COFFEE AND TRUFFLES

£59.95 PER PERSON

TELEPHONE 01983 752450





THE HIGHDOWN INN



A NON REFUNDABLE DEPOSIT OF £10.00 PER PERSON IS
REQUIRED TO SECURE ANY BOOKING.

A MINIMUM OF 48 HOURS NOTICE IS REQUIRED FOR ANY
CANCELLATION, FAILURE TO DO THIS WILL RESULT IN FULL
CHARGE BEING MADE.

BOOKING FORM

NAME

ADDRESS

.....

TELEPHONE

NUMBER IN PARTY AMOUNT OF DEPOSIT

THE HIGHDOWN INN, HIGHDOWN LANE, TOTLAND, ISLE OF WIGHT, PO39 OHY

TELEPHONE 01983 752 450 E - MAIL SUSAN@HIGHDOWNINN.CO.UK

