



Christmas



at the

Inn on the Beach



Let's party...



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Festive Finger food

5 for 12.50 pp

7 for 17.50 pp

9 for £22.50 pp

Minimum of 10 people

Pigs in blanket with sage

Chestnut, sprout & leek roll (v)

Turkey & cranberry stuffed Yorkshire pudding

Salmon tartare, chilli & lime on toast

Artichoke & Parmesan crostini (v)

Haddock & crayfish croquette, seaweed & wasabi mayonnaise

Potted beef & horseradish on toast

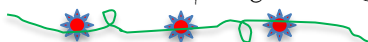
Flaked smoked mackerel, horseradish cream & beetroot

Spiced squash & corn fritters, avocado mayonnaise (v/v)

Smoked duck, pomegranate & celeriac remoulade

Whipped goat's cheese & chive with piquillo peppers (v)

Salt & pepper squid, coriander, spring onion & pickled ginger



Mince pies with custard

Almond & Cointreau cake & amaretto Chantilly

Charcoal cracker, Isle of Wight blue & apple purée



Festive 2 Courses £22.50 / 3 Courses £28.50

Roast parsnip & Cox apple soup, crispy shallots (vg)

Ham hock roulade, fig & mustard chutney,
candied walnut & sour dough bread

Smoked trout paté, pickled radish, cucumber, celeriac & dill salad

Roasted Jerusalem artichokes, chicory, smoked tomato relish,
pear & toasted hazelnuts (vg)



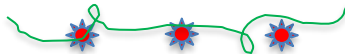
Roast turkey, seasonal vegetables, pigs in blankets,
sage & onion stuffing, Yorkshire pudding & gravy

Hake, butterbean & mussel stew, braised chicory & gremolata

Braised beef feather blade, pancetta, baby onion,
mushroom & red wine jus, crispy potato gnocchi & Savoy cabbage

Roasted squash, spinach, quinoa & cranberry Wellington,
braised leeks & red onion (vg)

Bowls of roast tatties for the table



Christmas Pudding, brandy butter & vanilla custard
Almond & Cointreau cake, cherry compote & amaretto cream
Lemon & Champagne posset, granola & lemon sherbet
Chocolate torte, poached pear, red berries & clotted cream



Terms & conditions

Bookings:

- All provisional bookings will be held for 7 days and automatically released if a deposit is not paid.
- A deposit of £10 per person is required to confirm your booking.
- All deposit will be redeemed on the day of your event unless cancellation has been made less than 1 week before the time of your party.
- Cancellation of the entire booking can be done up to 1 month before the event. The whole deposit will then be refunded.
- Cancellation of few people can be done up to 1 week before the event and the deposit will be refunded on the day of the cancellation.
- Lunchtime / Afternoon bookings have a maximum table reservation time of 2 1/2 hours to enable us to reset for later parties.
- The final balance must be paid on the day of your event.

Christmas menu:

- All pre-booked groups for our Christmas menu are required to complete a food pre-order form which must be received along with the final numbers for your group no later than 14 days before the date of the party.
- Pre-orders must come in via the group organiser and not from individuals to minimize the margin for error.
- Please note, we cannot accommodate changes to pre-orders within 1 week of meal reservation dates.
- You are very welcome to pre-order wines or drinks - please ask us for an up to date wine list and place your order at the same time as your food pre-order

Christmas finger food:

- These parties are based on a minimum number arrangement and are designed for 10 people or over.
- The buffet pre-order must be received no later than 14 days before the date of the party and via the group organiser

Signature:.....

Date:.....



Booking form

Name of the organiser:.....

Name of the company:.....

Date of the party:.....

Time of the party:.....

Number of guests:.....

2 or 3 course menu: 2 course / 3 course

Finger food: 5 choices / 7 choices or 9 choices

Drinks pre order:

White wine:.....

Red wine:.....

Sparkling wine/ Champagne:.....

Deposit paid:.....

Date of deposit paid:.....

Minimum spend (if applicable):.....

Signature:.....

Date:.....