

CHRISTMAS SET MENU:

2 COURSES - £28.50

3 COURSES - £35.00

fumo₃₃
woodfired kitchen & bar

STARTERS:

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- Sweet potato & parsnip soup w crispy onions (VGN)
- Chicken liver pate w sweet onion chutney & toasted ciabatta
- Pork meatballs in a gravy tomato sauce w cream & garlic, rosemary focaccia
- Stuffed mushrooms w sticky onion, beetroot, goat's cheese, rocket & balsamic
- New Zealand Mussels, bacon & cheddar w lemon aioli & cayenne pepper
- Prawn Cocktail w a chilli & mango salsa & avocado

MAIN DISHES:

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- Slow cooked blade of beef w horseradish mash, braised red cabbage & homemade meat jus
- Roast Turkey stuffed w sage, onion & pork stuffing w seasonal vegetables & gravy
- Seabass Fillet w mixed seafood spaghetti in a white wine based sweet chilli & coconut butter glaze
- Paella w chicken, chorizo, prawns, clams, mussels, peppers, peas & saffron
- Beetroot & butternut squash risotto w blue cheese & walnuts
- 8oz IOW Rump Steak w blue cheese OR peppercorn sauce w potato wedges & onion rings
- (a £4.00 Supplement will be added for this option)

DESSERTS:

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- Panettone Cheesecake w Vanilla Ice-cream
- Chocolate Fondant Cake w Vanilla Ice-cream (GF)
- Banoffee Pie
- Baileys Coffee Tiramisu
- Lemon sorbet w Limoncello