

Smaller Portions:
2 Courses £18
3 Courses £23

GF.OR =
Gluten Free
on Request

V = Vegetarian

VGN.OR =
Vegan On
Request

01983 730431
info@wightmouse.com

£10 deposit
per head required

Full deposit for
booking must
be made in one
transaction.

THE WIGHT MOUSE INN

Christmas Menu 2024

2 Courses £26 3 Courses £34

THIS MENU IS PRE ORDER ONLY

STARTERS

VGN.OR GF.OR

Chunky Spiced Winter Vegetable Soup

With caramelised shallots, garlic croutons & crusty bread

GF.OR

Confit Duck & Peppered Lemon Chicken Terrine

With an apple cider brandy chutney & chunky bread

VGN.OR GF.OR

Sage & Onion Stuffed Butternut Squash

With roast potatoes, parsnips, festive vegetables, stuffing,
This Isn't Pork Pig in Blanket™, Yorkshire pudding & gravy

Wight Mouse Festive Pie

Turkey, cranberry stuffing & pigs in blankets in a rich
meaty gravy encased in shortcrust pastry

With confit garlic mashed potatoes & festive vegetables

MAINS

GF.OR

Festive Roast Turkey

With roast potatoes, parsnips, festive vegetables, cranberry stuffing,
pig in blanket, Yorkshire pudding & turkey gravy

V. VGN.OR

Wight Mouse Vegetarian Festive Pie

This Isn't Chicken™, This Isn't Pork Plant Based Sausages™ &
cranberry stuffing in a vegetarian gravy encased in shortcrust pastry

With confit garlic mashed potatoes & festive vegetables

GF.OR

Slow Roasted Beef Brisket

With roast potatoes, parsnips, festive vegetables, Yorkshire pudding & meaty gravy

GF.OR

Pan-Fried Fillet of Salmon

Please note there is a £2 supplement for this dish

With a lemon, dill & prawn cream, spring onion mashed potatoes, Tenderstem broccoli & spinach

GF.OR

Rosemary, Red Wine & Redcurrant Lamb Stew

With roast potatoes, parsnips & braised red cabbage

VGN.OR

Wild Mushroom, Chestnut & Spinach En Crouête

In a blue cheese sauce, with roast potatoes & festive vegetables

DESSERTS

VGN.OR GF.OR

Classic Christmas Pudding

With brandy sauce & sugared redcurrants

After Eight Mint & Baileys Cheesecake

Topped with profiteroles & chocolate sauce

GF.OR

White Chocolate Orange Crème Brûlée

With a biscuit base & clementine compote

Caramel Apple & Mince Pie Crumble

With custard



Guests must cancel at least 48
hours prior to booking date for refund of deposit.

AVAILABLE 22 NOV – 24 DEC