The Wight Mouse Inn
Festive Menu 2026

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Pre-Order Only
Available 20th November – 24th December Inclusive
£10 DEPOSIT PER HEAD
Non-Refundable

Min 5 days prior

STARTERS

Cream of Roasted Celeriac Soup V.VGN.OR GF.OR
Topped with crispy shallots & truffle oil
Served with crusty bread

Feliz Navidad Patatas Bravas con Queso V GF.OR
Loaded fried potato cubes with a rich, sweet tomato & chilli sauce, Brie, nacho cheese & crispy onions. Sprinkled with fresh parsley

Festive Arancini
Pulled turkey leg, crispy smoked & streaky bacon & sausage meat rice balls
Served with parmesan & a cranberry jus

Smoked Salmon Mousse GF.OR
With pickled cucumber ribbons, chive oil & crostini

MAINS

Festive Roast Turkey GF.OR
Served with parsnips, roast potatoes, cranberry stuffing, pigs in blankets, Yorkshire pudding, festive vegetables & gravy

Slow Roasted Rib of Beef *£2 supplement GF.OR
In a red wine gravy
Served with horseradish & parsley mashed potatoes, honey roasted carrots & Tenderstem™ broccoli

Slow Roasted Pork Belly GF.OR
With roast potatoes, parsnips, Yorkshire pudding, festive vegetables & gravy

Lemon & Dill White Wine Battered Salmon Fillet
On a bed of samphire & prawn risotto

Turkey Ballotine GF.OR
Turkey escalope filled with sage & onion sausage meat stuffing, in a leek & smoked applewood Cheddar sauce.
Served with bubble & squeak & crispy kale

Creamy Wild Mushroom Vol-au-Vent V.VGN.OR GF.OR
Served with buttery garlic & spinach mashed potato & honey roasted carrots

Festive Pie GF.OR
Turkey, cranberry stuffing & pigs in blankets in a meaty gravy, encased in shortcrust pastry
Served with creamy mashed potato, festive vegetables & gravy

Veggie Festive Pie V.VGN.OR GF.OR
Vegan Turkey alternative, This™ isn't pigs in blankets & This™ isn't sausage meat stuffing, in gravy, encased in shortcrust pastry.
Served with creamy mashed potato, festive vegetables & gravy

DESSERTS

Traditional Christmas Pudding V.VGN.OR GF.OR
With brandy sauce & sugared red currants

Boozy Panettone Bread & Butter Pudding V
With brandy sauce

Dark Chocolate, Cherry & Almond Semifreddo V. GF.OR
Topped with fresh cherries, chocolate soil & toasted almonds

Spiced Clementine Pavlova V. GF.OR
Filled with cinnamon whipped cream, served with sugared red currants

2 Courses £30
3 Courses £38

Available in smaller portions
2 Courses £22
3 Courses £27

V. Vegetarian VGN.OR. Vegan, on request GF.OR. Gluten Free, on request