

Recommended Wines

Why not pre order wine for your table? Here are a few of our suggestions...

White

Sauvignon Blanc, La Playa, Colchagua Valley, Chile
£17.50

Sauvignon Blanc, Family Vineyard, Wairau River, Marlborough, New Zealand
£23.50

Sancerre, Domaine Merlin Cherrier, Loire Valley, France
£33.00

Red

Merlot, La Playa, Colchagua Valley, Chile
£17.50

Malbec, Altosur, Finca Sopenia, Mendoza, Argentina
£21.00

Rioja Crianza, Bodegas Ramon Bilbao, Rioja, Spain
£22.00

Rose

White Zinfandel, Helois, Puglia, Italy
£14.95

Spakling

Prosecco, Borgo del col Alto NZ
£22.00

***Booking Conditions: for all menus:**

A deposit of £5 per head will be required for all bookings during December. No deposits will be refunded after 1st December 2017. A full refund will be given prior to that date. Any cancellations less than 24 hours prior to the meal will incur the full charge. Prior ordering is necessary with all bookings of eight or more to enable us to provide you with a smooth service; we must have this within two weeks of your booking. Sole use of the restaurant is only available for parties of thirty five or more. An optional service charge of 10% will be added to bills.

Booking Form

For all enquiries and to book a table please call:

023 9258 2157

24 Crescent Road, Alverstoke, Gosport
PO12 2DH

www.angleseyhotel.co.uk

enquiries.angleseyhotel@gmail.com

Name: _____
Address: _____
Telephone: _____
Email: _____
Number in party: _____
Total deposit @ £5 per head: _____
Date of booking: _____
Sit down time: _____

Menu: Please tick your chosen menu

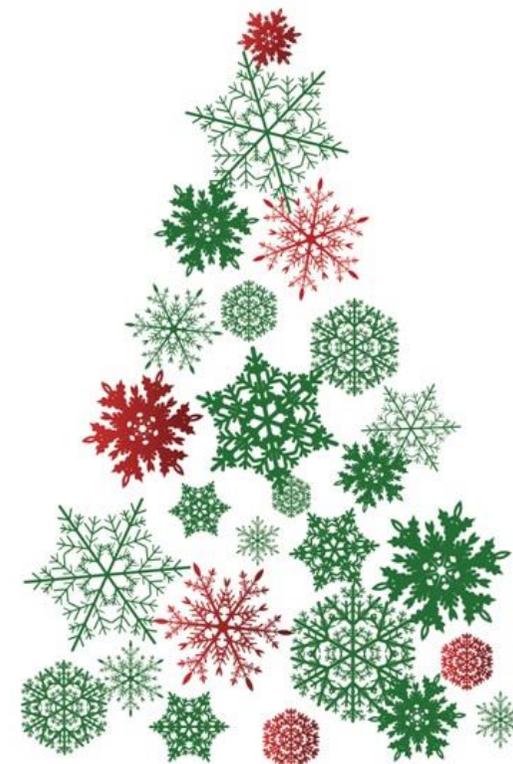
Lunch **Evening**

Name	Starter	Main	Dessert

Please continue on a separate sheet if necessary

***I agree to the conditions set out in this menu**

Signed: _____ **Date:** _____



Festive Menu

2017

023 9258 2157

enquiries.angleseyhotel@gmail.com

24 Crescent Road, Alverstoke, Gosport, PO12 2DH
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Lunch Menu

Winter warmer vegetable soup
With salted vegetable crisps

Prawns 'N' fish

Classic cocktail along with hot smoked river test trout with micro herbs and lemon vinaigrette

Sliced duck terrine

With mini loaves, selected pickles and our own real ale chutney

Creamy garlic mushrooms

Served on warm crostinis with rocket

Turkey with a difference

Bacon wrapped turkey parcels filled with our own Christmas stuffing with dried fruit. Served with roast potatoes and a rich gravy

Cajun spiced salmon fillet

Glazed with maple syrup. With a zesty mango salsa and new potatoes

Griddled 6oz New Forest rump steak

On Stilton potato gratin roasted cherry tomatoes and a classic peppercorn sauce

Layered aubergine tomato and goats cheese

Topped with a white sauce and gratinated under the grill. Served with roast potatoes

All main courses are served with a selection of fresh vegetables and enough roast potatoes for everyone

Peanut butter and toffee cheesecake

With a duo of butterscotch and toffee sauces

Lemon panna cotta tarte

With a fruit coulis and fresh cream

Classic Christmas pudding

Brandy cream and a boozy orange syrup

Tea or coffee

Accompanied with warm mince pies

£16.95 for 2 course or £18.95 for 3 courses

Evening Menu

Served at your table

Artisan bread & olive board with a glass of Bucks Fizz

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**Winter warmer vegetable soup**

With salted vegetable crisps

**Sliced duck terrine**

With mini loaves, selected pickles and our own real ale chutney

**Creamy garlic mushrooms**

Served on warm crostinis with rocket

**Prawns 'N' fish**

Classic cocktail along with hot smoked river test trout with micro herbs and lemon vinaigrette

**Anglesey's platter**

A selection of smoked and cured meats with Manchego, sun dried tomato and ciabatta bread

**Twice cooked belly pork**

Rolled with our own sausage meat enhanced with apricots and cranberries. Cooked until golden brown and served on creamed potato and a sweetened cranberry gravy

**Griddled 6oz New Forest rump steak**

On Stilton potato gratin, roasted cherry tomatoes and a classic peppercorn sauce  
**(Upgrade to an 8oz Sirloin Steak for a £4.00 sup)**

**Turkey with a difference**

Bacon wrapped turkey parcels filled with our own Christmas stuffing with dried fruit. Served with roast potatoes and rich gravy

**Cajun spiced salmon fillet**

Glazed with maple syrup. With a zesty mango salsa and new potatoes

**Slow cooked shoulder of lamb**

With rosemary cooked fondant potato and a mint gravy

**Mediterranean tart**

Served in a crisp shortcrust shell with pimento coulis and roasted vegetables. Gratinated with Parmesan

**All main courses are served with a selection of fresh vegetables and enough roast potatoes for everyone**

**Classic Christmas pudding**

Brandy cream, boozy orange syrup and caramelised Satsuma's

**Peanut butter and toffee cheesecake**

With a duo of butterscotch and toffee sauces

**Lemon panna cotta tarte**

With a fruit coulis and fresh cream

**Chocolate junk yard**

A chocolate lovers dream with chocolate mousse, flakes and sweets

**Plate of cheese and biscuits**

Accompanied with our homemade chutney  
**(£2.00 sup)**

**Tea or coffee**

Accompanied with warm mince pies

**£24.95**

*We can make sure any dietary requirements are taken care of so everyone can enjoy their Christmas festivities. Just get in contact and let us know what you require*

**023 9958 9157**

Why not finish your Christmas festivities in style!  
Don't worry about getting home. We can offer 25 well appointed bedrooms with En Suite facilities. Single rooms from £82.00, Double rooms from £86.50 and Premier Rooms from £120.00