

Appley Restaurant Sample Table D'Hotel Evening Dinner Menu

Starters £5.75

Locally Smoked Salmon Mousse served with Melba Toast
Homemade Isle of Wight Crab Beignets served with a Spicy Tomato Salsa
Homemade Isle of Wight Lamb Fritters served with a Mint Mayonnaise
Local Baked Field Mushrooms topped with Isle of Wight Blue

Mains £12.50

(served with vegetables of the day or a side salad)

Local Beef and Local Ale Open Pie Served with Creamed Mashed Potato
Isle of Wight Roast Chicken Breast Wrapped in Parma Ham served with Sauté Potatoes and Chicken Velouté
Baked Isle of Wight Sea Bass Served with Sliced New Potatoes, Roasted Vegetables and a Lemon Dressing
Local Wild Mushroom Risotto Served with White Truffle Oil
Local Roasted Vegetable Penne Pasta With Green Pesto

Desserts £5.75

Apple and Raspberry Crumble with Homemade Custard
Selection of Isle Of Wight Ice Creams
Isle Of Wight Cheese and Biscuits
Chocolate Malteser Cake with Vanilla Ice Cream
White Chocolate Tart with Whipped Cream

Appley Restaurant Sample Daily Specials Menu

Starters £5.75

Soup of the Day
Cod Goujons with a Lemon Mayonnaise
Apple, Celery & Walnut Waldorf Salad

Main Course £12.50

Toasted Goats Cheese & Roasted Pepper Salad
Pan Fried Salmon with a Leek & New Potato Sauce
Chicken Curry served with Rice and a Poppadom

Desserts £5.75

Warm Belgian Waffle with Chocolate Sauce and Vanilla Ice Cream
Lemon Possett