

# DINNER AT THE WIGHT

**MENUS** - Whilst we must obviously reserve the right to make occasional alterations, please see below our current Dinner menus. We pride ourselves on both the quality and quantity of our food and each evening serve a different 5 Course Meal - Starter, Entrée (if you do not like the Entrée please feel free to order two of the Starters) Main Course, Desert, Cheese - plus a complimentary cup of coffee or pot of tea to complete your meal.

**VEGETARIAN** - We do not specialise in vegetarian food but clients will see from the menus that not only is there always a vegetarian option within the main course alternatives but also there are many other items listed for other courses which comply with vegetarian principles.

**SPECIAL DIETS** - We can cater for most special diets (coeliac, gluten free, dairy free etc.) but do request notification of your needs at the time you make your reservation. Obviously we expect clients to adopt a common sense approach - we cannot economically offer alternatives for every item nor produce small quantities of diet compliant sauces.

**ALLERGIES** - Again please notify us of any such problem when making your reservation. Please note however that it is ultimately your own responsibility to guard against choosing items from the menu which common sense dictates will contain any problem ingredient. If your allergy is really serious e.g. nut etc. then, just like food suppliers, we must say that virtually any food (other than non-processed foods e.g. vegetables, meat etc.) may contain traces of whatever you need to avoid.

**COST** - If you book in advance on our inclusive Room, Breakfast and Dinner tariff (which is on the clear understanding that no reduction will be made for any meals thereafter not taken) then you will be paying just £12.00 per adult (£14.00 in High Season) - fantastic value! If however you elect for the greater freedom of reserving either Room Only or Room & Breakfast then the price of any ad hoc dinners will be £18.00 (£21.00 in High Season) and the availability of such ad hoc meals will of course be subject to space availability in the Restaurant. N.B. Prices for children are dependant upon age but like adult prices are also higher when not pre-booked.

**CHILDREN** - Parents may choose for their children to eat from the Children's Menu (see below) at 6.00pm or, alternatively, with them during our normal 6.30pm to 8.00pm hours (when they may choose from the Children's Menu, the Adult Menu or a mixture of both). Meals at 6.00pm need to be arranged at the latest by 5.00pm. Children **MUST** remain at table with their parents - not only would children running around the dining room cause annoyance to other guests but there is also the very real danger of accidents - small children and waiting staff carrying hot food is hardly a good combination!

**SPEED OF SERVICE** - If you have an appointment and are in a rush, then please tell your waiter/waitress and everything possible will be done to speed you on your way. Normally however we leave at least a few minutes interval between courses.

**AMBIANCE** - To add to the enjoyment of your meal Steve, our Resident Pianist, will play your requests (Classics, Standards, Musicals, Jazz or Pop) most evenings from 6.15 until 8.15pm. (This is planned until at least the end of September (probably permanent) but obviously cannot be guaranteed as, should any problem (illness etc) strike, it would probably be impossible to find another pianist of sufficient ability).

# THE WIGHT'S

## DINNER MENU FOR SATURDAY

Served from 6.30pm (last orders at 8.00pm)

Cream of Broccoli & Stilton Soup

or

Chilled Melon & Kiwi in Midori Juice

or

Selection of Chilled Fruit Juices

Orange - Grapefruit - Pineapple - Tomato

### ENTRÉE

Deep Fried Open Mushrooms served with Salad Leaves and a Garlic Mayonnaise Dip

### MAIN COURSES

A Shank of Island Lamb, Roasted with Fresh Mint & Rosemary  
and served with A Red Wine Sauce

or

Chicken & Ham Butter Pastry Pie served with A Creamed Onion & Herb sauce

or

A Slice of Spinach, Red Onion & 3 Cheese Tart

or

Selection of Salads - Roast Gammon Ham (see below) - Pilchard - Cheddar Cheese - Tuna -  
Sardine - Egg Mayonnaise

or

Our Chefs' Home Cooked Honey & Mustard Seed Roast Gammon Ham served cold with  
Vegetables & Potatoes of the Day - superb!

or

Be an honorary child - feel free to ask for an adult portion from our Children's Menu!

\* \* \* \*

Please see the Menus at Reception and on the Bar for tonight's selection of Potatoes &  
Seasonal Vegetables

\* \* \* \*

### DESSERT

Tonight's Pudding Club - Spotted Dick Served with Custard

or

Black Forest and Kirsch Gateau

or

Choice of Ices

Vanilla - Strawberry - Chocolate

### CHEESE

A Platter of Mature Cheddar, Brie & Danish Blue

### TO COMPLETE YOUR MEAL

Fresh Percolated Coffee or A Pot of Tea

# THE WIGHT'S

## DINNER MENU FOR SUNDAY

Served from 6.30pm (last orders at 8.00pm)

A Cream Soup of Tomato & Roasted Thyme

or

A Fan of Chilled Melon with a Raspberry and Mint Coulis

or

Selection of Chilled Fruit Juices

Orange - Grapefruit - Pineapple - Tomato

### ENTRÉE

Duck and Cognac Pate Served with Toast and a Vinaigrette Salad

### MAIN COURSES

Prime Roast Topside of Beef with Yorkshire Pudding and Horseradish Sauce

or

Fillet of Cod, Poached with Fresh Rosemary and Lemons and Served with a Creamed White Wine and Shallot Sauce

or

Peppers, Red Onions, Mushrooms, & Kidney Beans in a Mild Chilli Sauce Served on a Bed of White Rice

or

Selection of Salads - Roast Gammon Ham (see below) - Pilchard - Cheddar - Cheese - Tuna - Sardine - Egg Mayonnaise

or

Our Chefs' Home Cooked Honey & Mustard Seed Roast Gammon Ham served cold with Vegetables & Potatoes of the Day - superb!

or

Be an honorary child - feel free to ask for an adult portion from our Children's Menu!

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### DESSERT

Tonight's Pudding Club - Steamed Chocolate & Walnut Sponge Pudding Served with a Hot Chocolate & Grand Marnier Sauce & Vanilla Ice Cream

or

Peach & Archers Trifle

or

Choice of Ices

Vanilla - Strawberry - Chocolate

### CHEESE

A Platter of Mature Cheddar, Red Leicester & Danish Blue Cheese

### TO COMPLETE YOUR MEAL

Fresh Percolated Coffee or A Pot of Tea

# THE WIGHT'S

## DINNER MENU FOR MONDAY

Served from 6.30pm (last orders at 8.00pm)

Cream of Leek & Potato Soup

or

Chilled Florida Cocktail

or

Selection of Chilled Fruit Juices

Orange - Grapefruit - Pineapple - Tomato

### ENTRÉE

Warm Goat Cheese & Roasted Red Peppers served on Salad Leaves & Sprinkled with Crispy Bacon

### MAIN COURSES

Roast Leg of Island Pork Served with Fresh Baked Bramley Apple

or

Diced Beef & Vegetables, Casseroled in a Rich Red Wine & Thyme Gravy

or

Penne Pasta in a Rich Tomato and Oregano Sauce Topped with Fresh Parmesan

or

Selection of Salads - Roast Gammon Ham (see below) - Pilchard - Cheddar Cheese - Tuna - Sardine - Egg Mayonnaise

or

Our Chefs' Home Cooked Honey & Mustard Seed Roast Gammon Ham served cold with Vegetables & Potatoes of the Day - superb!

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### DESSERTS

Tonight's Pudding Club - Date and Bramley Apple Crumble Served with Pouring Cream (Custard always available - just ask)

or

Fresh Raspberry & Yoghurt Mousse

or

Choice of Ices

Vanilla - Strawberry - Chocolate

### CHEESE

A Platter of Mature Cheddar, Red Leicester and Danish Blue Cheese

### TO COMPLETE YOUR MEAL

Fresh Percolated Coffee or A Pot of Tea

# THE WIGHT'S

DINNER MENU FOR TUESDAY  
Served from 6.30pm (last orders at 8.00pm)

Rich, Classic Oxtail Soup

or

Chilled Melon and Grape Cocktail

or

Selection of Chilled Fruit Juices

Orange - Grapefruit - Pineapple - Tomato

## ENTRÉE

Egg Mayonnaise

## MAIN COURSES

Honey Roasted Breast of Chicken Topped with Smoked Bacon & served  
with A Creamed Sage & Shallot Sauce

or

Poached Fillet of Smoked Haddock served with a Lemon Mayonnaise

or

Sweet and Sour Stir Fried Vegetables Served with Egg Noodles and Prawn Crackers

or

Selection of Salads Roast Gammon Ham (see below) - Pilchard - Cheddar Cheese - Tuna -  
Sardine - Egg Mayonnaise

or

Our Chefs' Home Cooked Honey & Mustard Seed Roast Gammon Ham served cold with  
Vegetables & Potatoes of the Day - superb!

or

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## DESSERTS

Tonight's Pudding Club - Bread and Butter Pudding Served with Custard

or

Pear Belle Helene (P.S. with Hot, Dark Chocolate Sauce)

or

Choice of Ices

Vanilla - Strawberry - Chocolate

## CHEESE

A Platter of Mature Cheddar, Brie and Danish Blue Cheese

## TO COMPLETE YOUR MEAL

Fresh Percolated Coffee or A Pot of Tea

# THE WIGHT'S

## DINNER MENU FOR WEDNESDAY

Served from 6.30pm (last orders at 8.00pm)

Minestrone Soup, Topped with Fresh Parmesan if Desired

or

Pear, Walnut and Watercress Salad, Dressed with Balsamic Vinegar

or

Selection of Chilled Fruit Juices

Orange - Grapefruit - Pineapple - Tomato

### ENTRÉE

Spinach and Wild Mushroom Tartlets Glazed with Gruyere

### MAIN COURSES

Roast Isle of Wight Turkey served with Onion & Herb Stuffing,  
Bacon Wrapped Chipolata Sausage & Cranberry Sauce

or

Diced Lamb, Carrots, Onion and Mushrooms, Casseroled in a  
Rich Garlic & Rosemary Gravy

or

Macaroni, Peppers, Mushrooms & Red Onions in a Cheddar & Red Leicester Sauce

or

Selection of Salads - Roast Gammon Ham (see below) - Pilchards - Cheddar Cheese - Tuna  
- Sardine - Egg Mayonnaise

or

Our Chefs' Home Cooked Honey & Mustard Seed Roast Gammon Ham served cold with  
Vegetables & Potatoes of the Day - superb!

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### DESSERT

Tonight's Pudding Club - Steamed Sultana Sponge Pudding served with a  
Creamed Whisky & Orange Sauce (or Custard if preferred - just ask)

or

Fresh Fruit Salad, served with your choice of Cream or Ice Cream (or both!)

or

Choice of Ices

Vanilla - Strawberry - Chocolate

### CHEESE

A Platter of Mature Cheddar, Red Leicester Danish Blue Cheese

### TO COMPLETE YOUR MEAL

Fresh Percolated Coffee or A Pot of Tea

# THE WIGHT'S

## DINNER MENU FOR THURSDAY

Served from 6.30pm (last orders at 8.00pm)

Cream of Chicken & Parsley Soup

or

Chilled Melon Balls in Port Jus

or

Selection of Chilled Fruit Juices

Orange - Grapefruit - Pineapple - Tomato

### ENTRÉE

Prawn, Apple & Celery Cocktail in a Lightly Curried Marie Rose Sauce

### MAIN COURSES

Grilled Butterfly Pork Loin Chop served with a Creamed  
Cider & Wholegrain Mustard Sauce

or

Beef & Vegetable Cottage Pie

or

Broccoli & Cauliflower Florets, Mushrooms & Cannelloni Beans in a Creamed Onion Sauce  
served with a Cheesy Potato Topping

or

Selection of Salads - Roast Gammon Ham (see below) - Pilchards - Cheddar Cheese - Tuna  
- Sardine - Egg Mayonnaise

or

Our Chefs' Home Cooked Honey & Mustard Seed Roast Gammon Ham served cold with  
Vegetables & Potatoes of the Day - superb!

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### DESSERT

Tonight's Pudding Club - Rhubarb with an Almond Cobbler Topping, served  
with Vanilla Ice Cream (Custard always available - just ask)

or

Blueberry Cheese Cake served with Cream

or

Choice of Ices

Vanilla - Strawberry - Chocolate

### CHEESE

A Platter of Mature Cheddar, Brie & Red Leicester Cheese

### TO COMPLETE YOUR MEAL

Fresh Percolated Coffee or A Pot of Tea

# THE WIGHT'S

## DINNER MENU FOR FRIDAY

Served from 6.30pm (last orders at 8.00pm)

Cream of Fresh Vegetable Soup

or

Chilled Ramekin of Pink and Yellow Grapefruit

or

Selection of Chilled Fruit Juices

Orange - Grapefruit - Pineapple - Tomato

### ENTRÉE

Deep Fried Camembert served with Mixed Salad Leaves and Cranberry Sauce

### MAIN COURSES

Pan Fried Breast of Duck served with an Orange and Redcurrant Sauce

or

Grilled Fillet of Salmon with A Mature Cheddar and Spring Onion Sauce

or

Chick Pea and Vegetables in a Balti Sauce served with Basmati Rice & Poppadums

or

Selection of Salads- Roast Gammon Ham ( see below ) - Pilchards - Cheddar Cheese - Tuna  
- Sardine \_ Egg Mayonnaise

or

Our Chefs' Home Cooked Honey & Mustard Seed Roast Gammon Ham served cold with  
Vegetables & Potatoes of the Day - superb!

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### DESSERT

Tonight's Pudding Club - Apple and Apricot Butter Pastry Pie served with Custard

or

Lemon, Lime and Tequila Mousse

or

Choice of Ices

Vanilla - Strawberry - Chocolate

### CHEESE

A Platter of Mature Cheddar, Red Leicester & Danish Blue Cheese

### TO COMPLETE YOUR MEAL

Fresh Percolated Coffee or A Pot of Tea

# Children's Menu

AVAILABLE AT 6.00PM IF NOTIFIED IN ADVANCE (4.30PM AT THE LATEST AT RECEPTION BUT PREFERABLY AT BREAKFAST WITH OUR RESTAURANT STAFF).

Meatballs with Pasta Shapes served in a Tomato Sauce

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Tuna, Cheesy Potato and Sweetcorn Bake

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Macaroni Cheese ✓

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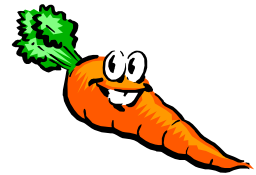
Crispy Cod Bites

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Vegetable Nuggets ✓

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Chicken Breast Dippers

All of the above can be served with Chips or Potatoes and Salad, Vegetables or Baked Beans

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Spaghetti on Toast  
Baked Beans on Toast

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Finish Your Meal with an Orange Juice Ice Lolly

or

Strawberry, Vanilla or Chocolate Ice Cream

or

Fresh Fruit (Apple or Orange)

