



THE OLD FORT, SEAVIEW

festive seaside dining

2 COURSES £25 | 3 COURSES £29 PER PERSON

Available Monday - Saturday 23rd November to 21st December

Come join us for a truly delicious festive celebration! Nestled in the heart of a picturesque Edwardian sailing village boasting plenty of Christmas charm, fresh Christmas trees and plenty of sparkling lights - The Old Fort in Seaview offers sweeping panoramic views of the Solent and beyond. And with the all-new purpose built restaurant & bar space above - it is the perfect place for Christmas Parties of all sizes, from 2-55 people making it the ideal spot for large office get togethers or meeting up with loved ones for a more intimate festive celebration, without having to worry about the washing-up! Mince pies, crackers and festive cheer included.

Bookings must be made in advance and pre-orders for the festive menu must be received at least 72 hours before your booking. Full cancellation can be made at least 14 days prior to your booking date and individual cancellations can be made no later than 24 hours prior to your booking date; after which a 50% cover charge will be applied. At the time of booking your table, we require a deposit of £10 per person to be paid at least 7 days prior to your booking date. This can be paid by cash or through our online booking system, and will be deducted from your final bill. We are able to adapt the menu for dietary requirements, so please contact us for further options and we will be happy to accommodate any needs.

Let's give it some fort this festive season!

01983 612663 | INFO@THEOLDFORTSEAVIEW.CO.UK | THEOLDFORTSEAVIEW.CO.UK





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2 COURSES £25 | 3 COURSES £29 PER PERSON

Available Monday – Saturday 23rd November to 21st December

Our 2 or 3 course festive party menu offers a truly delicious celebration at fantastic value and is available by advanced booking only from 23rd November to 21st December, Monday – Saturday. Join us for some festive cheer in the ideal space for both large Christmas Parties or small intimate celebrations. More details available overleaf or on our website.

STARTERS & LIGHT BITES

IOW gin & beetroot cured trout horseradish emulsion, pickled cucumber, dill croutons & herb salad ^{DF GFO}

Chicken, tarragon & smoked bacon terrine fig and pear chutney, thyme croute, herb salad ^{DF GFO}

Roasted cauliflower and truffle soup homemade bread roll, chive butter ^{GFO VG}

Crispy fried panisse chestnut hummus, roasted root vegetables ^{VE GF}

MAIN COURSES

Traditional roast turkey chestnut stuffing, pigs in blankets, roast potatoes, seasonal vegetables & gravy ^{DF}

IOW rump steak served pink, crispy potato terrine, beef shin stuffed onion, celeriac puree, tenderstem & thyme jus ^{GF}

Poached salmon fillet crushed new potatoes, fine beans, king prawn and tarragon sauce ^{GF}

Wild mushroom & cashew nutroast fondant potato, kale, spiced parsnip puree, cranberry jus ^{GF VE}

HOMEMADE DESSERTS

Baileys chocolate blondie chocolate soil, vanilla ice cream, caramel sauce

Christmas pudding cheesecake brandy Chantilly

Vegan mulled wine creme caramel cranberry shortbread biscuits ^{VE}

Spiced apple crumble vanilla creme anglaise ^{GFO VGO}

TO FINISH

Includes Coffee & bite size Mince Pie with brandy butter and Christmas Crackers for the table

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THE OLD FORT | ESPLANADE | PO34 5HB | 01983 612363 | INFO@THEOLDFORTSEAVIEW.CO.UK | THEOLDFORTSEAVIEW.CO.UK

All subject to change & availability | **GF** Gluten Free | **DF** Dairy Free | **VE** Vegan | **VG** Vegetarian | **O** Option Available | **VAR** Various
Dishes may contain bones, shells, nuts & other allergens. If you have queries, allergies or intolerances please inform us before ordering