



Festive Season
2023
Christmas Day

**THE TAVERNERS
GODSHILL**



FOR A TRULY UNFORGETTABLE CHRISTMAS DAY EXPERIENCE



The Taverners is 16th century pub nestled in the heart of the Isle of Wight countryside in Godshell, with short trips from any large town and oozing plenty of Christmas charm throughout the festive season.

Complete with a roaring fire and stripped back beams, decorated tastefully with willow, fresh Christmas trees and plenty of sparkling lights, the Taverners really is the perfect setting for your special Christmas Day together.

Our real highlight is the stunning five course Christmas Day menu, designed to make Christmas Day unforgettable for all the family. Bookings are advised to be made early to avoid disappointment.

Many thanks,
Tim and Emma 

THE TAVERNERS

Together this Christmas

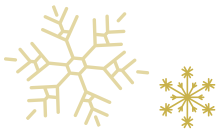
The Taverners, High Street, Godshell, PO38 3HZ
01983 840707

www.thetavernersgodshell.co.uk



We are able to adapt the menu for dietary requirements, so please contact us for further options and we will be happy to accommodate.

Bookings must be made in advance by phone or email. An email will be sent out for card details to be taken to confirm the booking. Full cancellation must be made at least 14 days prior to your booking date. Individual cancellations can be made no later than 24 hours prior to your booking date, after which a 50% cover charge will be applied. After booking your table, we will require a £20 per person deposit to be paid 28 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 or credit back to your card. Service charge will not be added to your bill.



CHRISTMAS DAY



Together this Christmas



We hope you have the best time and thank you for choosing The Taverners to celebrate Christmas Day.

£85 per person / Served midday - 2pm

We wish you a very happy Christmas,

Tim & Emma



To Begin

Cauliflower and saffron veloute, crispy croutons and chorizo

Starter

Slow cooked beef short rib ravioli, truffle mushroom sauce, aged parmesan

King prawn and lobster cocktail, bloody Mary crème fraiche, cucumber, rye bread

Crispy camembert, roasted red pepper sauce, pickled walnut

Main Meal

(all served with Arreton Valley sprouts, savoy cabbage and chestnuts)

Butter and bay basted roast turkey, properly garnished

Duck breast, crispy leg croquette, cherry and port sauce, roast potatoes

Wild mushroom, truffle and chestnut polenta, roasted vegetables, braised red cabbage

Roasted turbot, clams, fennel and potatoes, Chardonnay and tarragon sauce

Dessert

Luxury Christmas pudding, torched clementine's, XO brandy custard

Cranberry, cinnamon winter berry, cassis and orange Eton mess, lemon curd

Eggnog crème brûlée, bourbon whiskey, shortbread biscuit

Chocolate and orange baked cheesecake, roasted hazelnuts, Cointreau cream

Cheese Course (£7 per person supplement)

Artisan cheeseboard; black bomber, Isle of Wight Blue, Isle of Wight soft, celery, chutney, crackers

To Finish

Coffee, tea and mince pies





CHRISTMAS DAY

Order form

Name												Total
Allergens												
Short rib ravioli												
Prawn and lobster cocktail												
Camembert												
Roast turkey												
Duck breast												
Truffle polenta												
Turbot												
Christmas pudding												
Eton mess												
Eggnog creme brulee												
Cheesecake												
Cheeseboard												

Party name:

Number in party:

Date:

Telephone number:

Time:

Additional comment:

