



Isle of Wight HHH



CHRISTMAS PARTY



WHERE LAKESIDE PARK HOTEL, WOTTON BRIDGE

WHEN Saturday 28TH NOVEMBER 2026

TIME 6:30pm – till late

WHAT: 3 COURSE MEAL WITH WELCOME COCKTAIL

Dress Code: Christmas/80's

COST: £42.95 guests

£37.00 IOW-B 8 runs or less

£30.00 Regular IOW-B Hashers

£10.00 non-refundable deposit pp

Tear Off Slip :

Name:

Name:

Meal Choices (overleaf):

Starter: **Main:** **Dessert:**

Paid: Total amount £..... Signed: Committee Member

Bank Transfers: Isle of Wight Hash House Harriers Sort Code: 30-95-99

Account NO: 30013968 Remember to put your names!!!!

CONTACT VENUE FOR OVERNIGHT STAY £130.00 PER ROOM



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CIRCLE CHOICES WITH NAMES:

The festive inspired menu features the likes of: **tbc nearer the time**

Starters – Wild Mushroom & Chestnut Arancini with Cep Velouté & parmesan GF (vegan option available) |

Chicken Liver Parfait with Spicy Tomato Caramelised Onion Chutney & Crostini (GF option available) |

Scottish Smoked Salmon with Rye Bread Crisp plus Lemon & Chive Sour Cream (GF option available) |

Creamed Goats Cheese with Heritage Beets, Rhubarb Jelly & Crostini V (GF option available)

Mains – Traditional Roast Turkey with Cranberry, Chestnut & Apricot Stuffing, Pig in Blanket, Roasted Potatoes, Brussel Sprouts & Pan Gravy GF |

Braised Shin of Beef with Horseradish, Potato Puree, Confit Red Cabbage, Pancetta & Onion Jus GF |

Roasted Fillet of Salmon with New Potatoes, Tenderstem Broccoli, Atlantic Prawns & Dill Hollandaise Sauce GF |

Creamed Wild Mushroom Pappardelle with Parmesan, Sage & Garlic Crumb V |

Butter Red Onion & Fennel Tarte Tatin with Roasted Butternut Squash, Sage & Vegetable Gravy V

Desserts – Traditional Christmas Pudding with Napoleon Brandy Sauce (GF & Vegan option available) |

Chocolate Tart with Clotted Cream (GF & Vegan option available) |

Blood Orange Cheesecake with Pineapple Compote |

Lakeside Cheese Plate with Chutney & Biscuits (GF option available)

Mince Pies