

TRAFALGAR NIGHT



Friday 16th October 2026

FIVE COURSE DINNER

To begin — artisan breadbasket with lemon butter & herb oil

♦ STARTERS ♦

BRAISED OXTAIL & ROASTED ISLE OF WIGHT TOMATOES

With a ciabatta wafer (can be GF)

SMOKED SALMON WITH PRAWNS

Horseradish cream, garnished with wild herbs and drizzled with lime vinaigrette (GF)

CARROT RIBBON WITH ORANGE, AVOCADO & ROCKET

Quinoa granola salad dressed with pomegranate molasses (V-VE-GF)

♦ MAINS ♦

ROAST SIRLOIN OF BEEF

Dauphinoise potato, tenderstem broccoli, heritage carrots, purée of root vegetable and a rustic Yorkshire pudding with red wine jus (can be GF)

CORN-FED CHICKEN SUPREME

Dauphinoise potato, tenderstem broccoli, heritage carrots, smoky bacon & chive cream sauce with crispy leeks (GF)

BRAISED BABY GEM

On a bed of tomato-flavoured puy lentils with roasted vegetables (V-VE-GF)

♦ DESSERTS ♦

CRÈME BRÛLÉE

Fresh berries & clotted cream (GF)

GLAZED LEMON TART

With raspberry sorbet (VE-GF)

CHOCOLATE CHEESECAKE

With mandarin coulis

♦ PLATED CHEESE ♦

A PLATE OF ENGLISH CHEESES

Cheddar, Isle of Wight Brie, Wensleydale and Stilton with water biscuits, red onion chutney and celery (can be GF)

VEGAN CHEESE PLATE

Available on request (VE)

♦ TO FINISH ♦

COFFEE & ROYAL MARITIME RUM TRUFFLES

(V) VEGETARIAN • (VE) VEGAN • (GF) GLUTEN FREE

Please inform a member of our team of any allergies or intolerances before ordering. Not all ingredients are listed and we cannot guarantee the absence of allergens.

THE ROYAL MARITIME HOTEL • QUEEN STREET, PORTSMOUTH • 023 9298 2182