



#ONTHEISLAND

# Celebrate Christmas

ON A PRIVATE ISLAND



Ravens Ait



PORTSMOUTH ROAD, KT6 4HN

020 8339 6960

RAVENSAIT.CO.UK

FROM  
**£69**  
Per Adult

## JOINER PARTY NIGHTS

NOVEMBER 2025: 27<sup>TH</sup>, 28<sup>TH</sup>, 29<sup>TH</sup>  
DECEMBER 2025: 4<sup>TH</sup>, 5<sup>TH</sup>, 6<sup>TH</sup>, 11<sup>TH</sup>, 12<sup>TH</sup>, 13<sup>TH</sup>, 18<sup>TH</sup>,  
19<sup>TH</sup>, 20<sup>TH</sup>

Parties include:  
DJ | Welcome Drinks | 3 Course meal

*Arrival from 7 pm / Dinner served at 7.30 pm / Bar &  
Disco / Festive Novelties*

## PRIVATE PARTY NIGHT

Bar / Music / Festive Novelties

FROM  
**£75**  
Per Adult

*Package Inclusion*  
GLASS OF PROSECCO ON ARRIVAL  
3 COURSE MEAL

For menu options, please see the menu  
Pre-order is required

View additional festive specials:

Enquire for smaller private groups.  
DJ & Lighting | Host & Lighting | Photo booths  
Magician & Host | Michael Buble tribute | etc

Please contact us for more information on this. 25% Non-refundable deposit required to confirm booking. Full Payment is required four weeks prior to your event, non-refundable Minimum numbers apply

## ON ARRIVAL

*A glass of prosecco*

## STARTERS

### Ruby Harvest Salad with Goat Cheese

Roasted Beetroot, Rocket & Micro Greens, pomegranate, cherry tomato, cucumber, goat cheese and Balsamic Vinaigrette (D, G)

### Duck & Orange Pâté

Rich duck pâté with a zesty orange twist, served with red onion marmalade, baby mixed leaves, and crispy Melba toast. (D, N) (Option G)

### Winter Vegetable Soup

A creamy mix of seasonal vegetables, topped with truffle spinach and herbed ciabatta croutons.  
(C, D, G) (Option VG/G)

D - Dairy | F - Fish | G - Gluten | E - Egg | N - Nut  
S - Sulphite | M - Mustard | C - Celery | VG - Vegan  
GF - Gluten Free

*Choose one option from each course*

## MAIN COURSES

### Honey Mustard Marinated Turkey

*Roasted winter vegetables: potatoes, carrots, parsnips, Brussels sprouts, Yorkshire pudding, Pigs in Blankets and gravy*  
(C, D, E, G, M)

### Slow-Cooked Aged British Beef Striploin

*Tender Slow-cooked beef in Madeira jus, with Yorkshire pudding, veggies, and herb potatoes.*  
(C, D, E, G, M)

### Baked Scottish Salmon

*Oven-baked salmon, creamy Potato mash, long stem broccoli, buttered vegetables with Creamy Caper & Saffron Sauce*  
(D, E, G, M)

### Courgette, Peas, Spinach & Red Pepper Wellington

*Truffle potato puree, caramelised onion, tender stem broccoli, Basil Tomato Sauce.*  
(G) (Option VG)

## DESSERTS

### *Traditional Christmas Plum Pudding (D)*

*A festive classic, served with indulgent homemade brandy sauce.*

### *Rhubarb & Ginger Cheesecake (Vegan & Gluten-Free)*

*A tangy rhubarb and ginger cheesecake, paired with triple chocolate ice cream and a blueberry coulis.*

### *Chocolate and Orange tart*

*Fresh berries and Belgium chocolate crumble (N)*