

FESTIVE MENU

TUESDAY TO SATURDAY 30TH NOV - 23RD DEC

LUNCH & DINNER

TWO COURSES £19 - THREE COURSES £25 PP

Celeriac & Blue Cheese Soup, Thyme Croutons v

Pressed Ham Hock, Pea Puree, Mint Gremolata

Traditional Slow Roasted Dorset Turkey, Pork, Pig In Blanket,

Chestnut & Smoked Bacon Stuffing, Rich Turkey Jus

Roasted Root Vegetable Wellington, Truffle Butter Sauce, Herb Crumb v

Christmas Pudding, Cognac Chantilly

Rich Chocolate Delice, Whisky Chantilly, Hazelnut Brittle

Selection of Teas, Coffees & Mini Mince Pies

FESTIVE MENU DELUXE

LUNCH & DINNER TWO COURSES £27 - THREE COURSES £34 PP

Glass of Prosecco

Celeriac & Blue Cheese Soup, Thyme Croutons v

Pressed Ham Hock, Pea Puree, Mint Gremolata

Chesil Smoked Salmon Terrine, Cucumber Salad, Horseradish Cream

Traditional Slow Roasted Dorset Turkey, Pork, Pig In Blanket,

Chestnut & Smoked Bacon Stuffing, Rich Turkey Jus

Roasted Root Vegetable Wellington, Truffle Butter Sauce, Herb Crumb v

Pan-Fried Hake, Crayfish & Herb Potato Cake, Samphire

Braised Feather Blade of Beef, Spring Onion Mash, Roast Carrot, Silverskin Jus

Christmas Pudding, Brandy Cream

Rich Chocolate Delice, Whisky Chantilly, Hazelnut Brittle

Smashed Meringue, Lemon Posset, Orange Sorbet, Spiced Ginger Snap

Cheese Platter, Artisan Biscuits, Chutney

Selection of Teas, Coffees & Truffles