

Christmas Festive Menu

Friday 1st – Saturday 23rd December

STARTERS

Cream of Cauliflower Soup with truffle oil & croutons

Crab, Chilli & Lime Fishcake
with tartare sauce, crispy capers dressed leaves

Smoked Ham Hock & Leek Terrine
with ciabatta crostini, piccalilli & rocket

MAIN COURSES

Roast Dorset Turkey
Pan gravy, chestnut & apricot stuffing,
sausages wrapped in pancetta & roast potatoes

Poached Salmon Supreme
Sauce Veronique, braised kale & new potatoes

Goats Cheese & Cranberry Tortellini
Basil sauce, baby leaf spinach & roasted chestnuts

Accompanied by chef's selection of fresh vegetables

DESSERTS

Traditional Christmas Pudding
with brandy butter & sauce anglaise

Bitter Chocolate & Hazelnut Tart
with raspberry ripple ice cream

Fresh Fruit Salad with pink champagne sorbet

£ 21.95 per person for two courses

£ 26.95 per person for three courses

Please advise us if you have any particular food allergies or dietary requirements