

A festive background image featuring two glasses of mulled wine with cinnamon sticks and orange slices, set against a backdrop of warm, out-of-focus Christmas lights and a small evergreen branch with red berries.

Boxing Day

MENU

2 COURSE £31 pp / 3 COURSE £37 pp

£20 per head deposit is non-refundable and required when booking

STARTERS

ONION AND GOAT CHEESE TARTLETS (V)

Mixed leaves salad

GARLIC AND PEPPER PRAWNS (GF*)

Tiger prawn, garlic, butter, black pepper

DUCK AND PORT PATE (GF*)

Sourdough toast, tomato chutney

BUTTERNUT SQUASH SOUP (V)(GF*/DF*)

Creamy soup with Bread roll, butter

MAINS

**TRADITIONAL CARVERY CHOICE OF
DORSET TOPSIDE BEEF, ROAST BLANDFORD TURKEY, SUCCULENT HONEY GLAZED GAMMON
(GF*/DF*) OR VEGETARIAN NUT ROAST (V)(GF*)**

All the trimmings, seasonal vegetables

PORK FILLET (GF*/DF*)

Mustard mash, somerset cider sauce,
apple fritters, savoy cabbage, carrots

LEMON SOLE (GF*/DF*)

Crushed potatoes, seasonal veg, hollandaise sauce

DESSERTS

CHRISTMAS PUDDING (V)(GF*)

Brandy Sauce

APPLE PIE (V)

Hot custard

COOKIE PASSION SUNDAE (V)(GF)

Belgium chocolate sauce, flake, ice-cream, cookies

FUDGE CAKE (V)


Ice-cream

CHOCOLATE AND RASPBERRY CHEESECAKE

Chantilly cream

(gf)-gluten free/(gf*)-can be gluten free/(v)-vegetarian/(df)-dairy free/(df*)-can be dairy free

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy, please let us know before ordering, full allergen info is available on request.

A close-up image of several warm white Christmas lights, some of which are glowing brightly, creating a festive and cozy atmosphere.