



Christmas Day

MENU

3 COURSE £82 pp

STARTERS

FRENCH ONION SOUP (V) (GF*)

Cheese croutons, rustic bread

SMOKED SALMON AND PRAWN ROULADE (GF*)

Smoked salmon, prawns, cream cheese, lemon, chives, mixed leaves

BAKED MINI CAMEMBERT (V)(GF*)

Garlic, thyme, sourdough bread, rocket

CHICKEN TERRINE (GF*)

Chutney, watercress, melba toast

MAINS

TRADITIONAL CARVERY CHOICE OF, DORSET TOPSIDE BEEF,
ROAST BLANDFORD TURKEY CROWN, ROSEMARY ROLLED LEG
OF LAMB, FOSSIL FARM PORK LOIN (GF*/DF*)

OR VEGETARIAN NUT ROAST (V)(GF*)

All the trimmings, seasonal vegetables

VEGETARIAN WELLINGTON (V)

Stuffed pastry with butternut, shallots, chestnuts,
beetroot, leeks, mixed herbs, garlic

SEAFOOD PLATTER

Calamari rings, tempura prawns, salmon fishcake, fries,
tartar sauce

DESSERTS

CHRISTMAS PUDDING (V)(GF*)

Brandy Sauce

BLACK CHERRY CRÈME BRULEE (V)(GF*)

Chantilly cream, chocolate sauce, ice-cream

TROPICAL ASSIETTE OF FRUIT (V)(GF*/DF*)

Served with champagne sorbet

ASSORTED CHEESE PLATTER (GF*)

Dorset red, brie, stilton, cheddar, crackers, grapes, chutney

CHOCOLATE MOUSSE (V)(GF*)

Served with shortbread and whipped cream

£30 per head deposit is non-refundable and required when booking

(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.