



Christmas Celebration

MENU

2 COURSE £21.50 pp / 3 COURSE £26.50 pp

MONDAY TO SATURDAY 12-2:30PM/ 6-9PM

£10 per head deposit is non-refundable and required when booking

STARTERS

ROASTED TOMATO AND BASIL SOUP (GF*/VG*/DF*)

Bread roll, butter

FAN OF MELON (V)(GF*/VG/DF)

Berry sauce orange twist

SCAMPI BITES

Tartar sauce, salad lemon wedge

PATE (GF*)

Toast, onion chutney

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

SALMON SUPREME (GF*/DF*)

Crushed new potatoes, fine beans pureed carrots

COTTAGE PIE

Seasonal vegetables

MUSHROOM ARANCINI (V)(GF)

Parmentier pots, seasonal vegetables, balsamic sauce

DESSERTS

CHRISTMAS PUDDING (V)(GF*)

Brandy sauce

LEMON MERINGUE (V)

Chantilly cream

BREAD AND BUTTER PUDDING (V)

Hot custard

CHOCOLATE DELIGHT (V)

Ice cream

TEA OR COFFEE (V)(GF*)

Mince pie, 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.

