

A festive background image featuring two glasses of amber-colored drinks, possibly mulled wine, garnished with cinnamon sticks and citrus slices. The background is softly blurred with warm, bokeh lights, suggesting a cozy holiday atmosphere. A small sprig of holly with red berries is visible on the left side.

Boxing Day

MENU

2 COURSE £34.99 pp / 3 COURSE £39.99 pp

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

STARTERS

GARLIC MUSHROOMS (V) (GF*/VG*)

Sourdough toast

FISH CAKES

Tartar sauce, salad, lemon wedge

DUCK PATE (GF*)

Sourdough toast, chutney

TOMATO & BASIL SOUP (V)(GF*/DF*/VG*)

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*/VG*)**

All the trimmings, seasonal vegetables

LAMB CHOPS (GF*/DF*)

Savoy cabbage, parmentier potatoes, mushroom sauce

TUNA STEAK (GF*/DF*)

Crushed potatoes, green vegetables, balsamic glaze

DESSERTS

CHRISTMAS PUDDING (V)(GF*/VG*)

Brandy Sauce

STICKY TOFFEE PUDDING (V) (GF*)

Hot custard

COOKIE PASSION SUNDAE (V)(GF)

Belgium chocolate sauce, flake, ice-cream, cookies

CHOCOLATE BROWNIE (V) (GF*/VG*)

Ice-cream

LEMON CHEESECAKE

Chantilly cream

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

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 Christmas baubles in various colors (gold, red, green, blue) hanging from a string, with warm lights in the background.