



Christmas Celebration

MENU

2 COURSE £23.99 pp / 3 COURSE £28.99 pp

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

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

STARTERS

CARROT AND GINGER SOUP (V)(GF*/VG*/DF*)

Bread roll, butter

BREADED MUSHROOMS (V)(GF*/VG*/DF*)

Garlic mayonnaise, salad

CRAB CAKES

Tartar sauce, salad, lemon wedge

CHICKEN TERRINE (GF*)

Melba toast, cornichons

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

FILLET OF PLAICE (GF*/DF*)

Crushed new potatoes, fine beans, lemon butter

DUCK CONFIT (GF*)

Fondant potatoes, braised cabbage, red wine sauce

CREAMY MUSHROOM & SPINACH RIGATONI (V)

Garlic bread

DESSERTS

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

Brandy sauce

CHOCOLATE MOUSSE (V)

Ice cream

BREAD AND BUTTER PUDDING (V)

Hot custard

CRÈME BRÛLÉE (V)

Shortbread

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/(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.

