



Christmas Day

MENU

3 COURSE £87 pp

STARTERS

ROASTED CAULIFLOWER & STILTON SOUP (V) (GF*/DF*)

Herbed croutons, truffle oil

PAN FRIED QUEEN SCALLOPS (GF*)

Pea & mint puree, butter sauce

BAKED MINI CAMEMBERT (V)(GF*)

Garlic, thyme, sourdough bread, rocket

CHESTNUT STUFFED MUSHROOMS (GF*/VG*)

Walnut crumb, watercress salad

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*/VG*)

All the trimmings, seasonal vegetables

SPICY BEAN & SWEET POTATO TARTLET (V) (VG*/GF*)

Mixed quinoa & vegetables

SMOKED HADDOCK MORNAY SAUCE (GF*)

Sautéed potatoes, baby carrots, fine green beans

DESSERTS

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

Brandy Sauce

RHUBARB, APPLE AND CHERRY CRUMBLE (V)(GF*/VG*)

Custard

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

Served with champagne sorbet

ASSORTED CHEESE PLATTER (GF*)

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

CHOCOLATE DELIGHT (V)

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/(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.