



CHRISTMAS PARTY MENU 2021

32.50 per person – three courses, coffee & mince pie

Starters

MUSCAT PUMPKIN & ALMOND SOUP (ve)
toasted pumpkin seeds

TRADITIONAL PORK 'TERRINE DE CAMPAGNE'
apple & pear chutney, pickled cucumber, cherry apple, toasted baguette

DORSET CRAB
crisp apple salad, toasted brioche

WINTER VEGETABLE FRITTER (ve)
spiced pumpkin purée

POTTED SMOKED SALMON
salmon caviar, horseradish crème fraîche, toasted baguette

Mains

SLOW-COOKED BEEF
truffled celeriac mash, green beans, red wine sauce

DUCK LEG CASSOULET
confit Barbary duck leg, haricot beans, smoked lardons & chorizo

HOLLY FARM FREE RANGE BRONZE ROAST TURKEY
chestnut stuffing, slow roasted vegetables, bread sauce & port gravy

PAN-FRIED STONE BASS with PRAWN POTATOES
buttered kale, white wine & prawn butter

TRUFFLED LENTIL & TOMATO PASTA 'MILLEFEUILLE' (ve)
*wilted spinach, white truffle cashew nut cream,
balsamic reduction, pine nuts, almonds & roasted hazelnuts*

Desserts

WINTER SPICED BREAD & BUTTER PUDDING (v)
brandy anglaise

LEMON POSSET (v)
lemon marmalade, mini meringues

CHOCOLATE & ORANGE MOUSSE CUP (v)
chocolate sauce, chocolate crumble, orange crémeux

APPLE & CALVADOS CRUMBLE (ve)
vanilla ice cream

FILTER COFFEE OR TEA & MINCE PIE

*Optional cheese course with accompaniments
(instead of dessert 4.00 or as an extra course 10.00)*

(v) suitable for vegetarians (ve) suitable for vegans

ALLERGENS: Our menu descriptions do not list all ingredients or allergens. Please visit our web site or ask one of our team for the allergen menu. All major credit cards are accepted. VAT is included at the prevailing rate. Our usual service charges will apply. Payment by credit/debit card only.