

CHRISTMAS DAY MENU 2018



STARTER

- Roasted butternut squash soup served with crusty bread (V)
- Pan fried pheasant strips with and orange and whisky cream sauce on brioche toast
- Wild mushroom risotto served with parmesan cheese and rocket leaves
- Chicken liver pate with homemade spiced tomato relish and toast
- Trio of whisky cured sea trout, smoked salmon and smoked mackerel with horseradish cream

MAIN COURSE

- Roast fillets of sea bass with hollandaise, roast baby potatoes and mixed leaf salad
- Roast 7oz lamb rump with a red wine and rosemary jus served on colcannon mash
- Nut roast with a wild mushroom cream sauce, roast vegetables and roast potatoes (V)
- Roast crown of turkey served with pigs in blankets, date and apple stuffing, cranberry jelly, gravy and roast potatoes
- Pan fried 7oz local venison fillet with a port and juniper jus and dauphinoise potatoes

DESSERT

- Angel Tower – meringue, lemon curd, ice cream and passion fruit coulis
- Christmas Pudding with brandy butter and double cream
- Spiced rum pannacotta with rum marinated baby figs
- Seville orange bread and butter pudding served with double cream
- Jenna's chocolate brownie with vanilla ice cream

CHEESE

- Plate of Coastal Cheddar and Dorset Blue Vinny with red onion marmalade and oat cakes

FOUR COURSES £69.95

INCLUDING COFFEE

Service at your discretion. If you have any allergies, please let these be known when ordering.
Please note fish and game dishes may contain bones and/or shot. All our food is cooked to order. Please be patient during busy times.