

CHRISTMAS DAY MENU 2019



STARTER

Roasted butternut squash soup served with crusty bread (V)

Pan fried pheasant strips with and cranberry and orange cream sauce on brioche toast

Smoked BBQ spiced pork belly served with sweet potato mash and apple balsamic glaze

Chicken liver pate with homemade spiced tomato relish and toast

Whisky cured sea trout, citrus infused gravadlax & beetroot infused gravadlax 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

Pork tenderloin with mushroom duxelle wrapped in proscuitto with a cider gravy and root veg gratin

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

Malva pudding with crème Anglaise

CHEESE

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

FOUR COURSES £69.95

INCLUDING TEA & 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.