



CHRISTMAS DAY MENU

Champagne and Breads on Arrival

TO START

Roasted Cauliflower Cheese Soup, Rosemary Croutons

Carpaccio of Venison, Crispy Bon Bon, Pickled Carrot And Purée Watercress Salad

Beetroot Panna Cotta with Dorset Blu Vinny, Apple and Walnut Salad

Duck Liver Parfait with Pineapple Compote, Micro Herbs and Brioche Toast

Smoked Halibut with Sweet Citrus Fennel Salad, Prawn and Caper Dressing

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Orange Sorbet with a Port and Cranberry Syrup

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MAINS

Roast Turkey, Apricot, Chestnut and Sage Stuffing, Pigs in Blankets, Roast Potatoes, Vegetables and

Turkey Gravy

Fillet of Beef, Thyme Roasted Vegetables, Confit Potato, Red Wine Jus

Pan Fried Turbot Fillet, Crab Crushed Potatoes with a Vegetable, Caviar and Champagne Sauce

Potato Gnocchi with Wild Mushrooms, Butternut Squash Mousse And Baby Vegetables

Loin of Lamb & Braised Shoulder Roulade, Boulangerie Potatoes, Wilted Greens, Red Currant Jus

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DESSERTS

Traditional Christmas Pudding with a Brandy Sauce

Mango Panna Cotta with Exotic Fruit Salad

Dark Chocolate Torte with Hazelnut, Praline and Vanilla Ice Cream

Festive Eton Mess, Clotted and Chantilly Cream, Berry Compote, Caramelised Satsumas, Cranberries
and Pomegranates

Local Cheese Board, Crackers and Festive Chutney

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Mince Pies, Tea or Coffee

£79.99 pp - Call now to book 02380284690 – Deposit Required – Sitings Between 12pm and 2pm