



CHRISTMAS DAY MENU

December 25th
3 Course set menu £55

Includes a glass of prosecco on arrival

STARTERS

Roasted Jerusalem artichoke soup with artichoke crisps and truffle oil (v)

Scottish smoked salmon and prawns with chive blini,
mixed seasonal leaves, caperberries, sour cream and caviar dressing

Goat's cheese, red onion and aubergine tarte
with sun-blushed tomatoes and balsamic dressing (v)

MAINS

Turkey ballotine with Christmas crumble topping, cranberry & pistachio stuffing,
served with honey roast parsnips, roast potatoes, carrots, brussels sprouts,
chestnuts & pigs in blankets

Pan-fried pavé of salmon with queen scallops, pomme puree, samphire
and champagne cream sauce

Beef en Croute

Roast fillet of beef wrapped in spinach a light pancake and puff pastry,
with wild mushrooms, truffle mash, green beans and Madeira jus

Spinach, ricotta and butternut squash pasta rolls with sweet potato puree, wild rocket,
toasted pine nuts and home-made pesto (v)

DESSERTS

Chef Chris Wheeler's home-made Christmas pudding with Dorset ginger custard (v)

Bitter chocolate and praline mousse with caramelised pecan nuts and Bailey's ice cream (v)

Citrus fruit posset with blueberry compote and clementine sorbet (v)

Trio of Dorset cheeses with dried fruits, grapes, home-made chutney and biscuits (v)

10% service charge added to your final bill

Call us to book 01305 787300