

FESTIVE SET MENU

2 Courses £29

3 Courses £36

Starters

Cream of parsnip soup, spiced apple*

Chalk stream smoked trout & spinach roulade, horseradish chive cream, mixed leaves**

Duck liver parfait, tomato chutney, toasted cinnamon bricoche***

Warm beetroot tart, goats curd, rocket salad, balsamic dressing*

Main Courses

Turkey roulade, pork & sage stuffing, pig in blanket, roast potatoes,

seasonal vegetables, turkey jus**

Fillet of sea bream, fondant potato, cavolo nero, caviar & dill butter sauce

Slow cooked featherblade of beef, dauphinoise potato, wild mushroom & pearl onion jus**

Harisa baked aubergine, stuffed with mint & apricot cous cous, spiced tomato sauce, rocket &

pomegranate salad**

Desserts

Warm pecan tart, raspberry & clotted cream

Christmas pudding, brandy sauce, redcurrants*

Dark chocolate delice, salted caramel, coffee & mascarpone cream***

A selection of English cheeses, bread, biscuits, Dorset real ale chutney & grapes

Extra sides £5

Rocket, shallot & parmesan salad

Tomato & shallot salad

Roast potatoes

Seasonal greens

Hand cut chips

French fries

Fondant potato

Pigs in blankets

Coffee & Treats £5

*(V,GF,DF on request) **(GF,DF on request) *** (GF on request)

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required
Food Allergies & Intolerance - should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink
A discretionary service charge of 10% will be added to the total bill