

STARTERS

Selection of composite salads, seafood, cured meats, breads from the buffet

Thai spice sweet potato soup, basil oil, coconut yogurt

MAIN COURSES

Roast sirloin of English beef, Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables. red wine jus (GF.DF on request)

(ALSO AVAILABLE ROAST CHICKEN AND NUT-ROAST)

Slow cooked belly of pork, roast parsnip, apple compote, sage fondant potatoes, star anise jus (GF.DF on request)

Pan fried tournedos of salmon, shallot puree, wild mushrooms, crispy fried potatoes, tomatoes concasse, red wine reduction

Luxury fish pie, mustard and cheddar mash potatoes, winter greens

Teriyaki glaze tofu, stir-fry vegetables, rice noodles (GF on Request)

DESSERTS

Mocha cheesecake, vanilla ice cream

Cherry and chocolate trifle

Butterscotch mousse, biscotti, caramelised banana

Warm Dorset apple cake, crème anglaise, toasted almond

Selection of English cheeses, breads, biscuits, grapes, chutney (V.GF.DF on request)

COFFEE AND FESTIVE TREATS