

Christmas Day Lunch Menu 2025

£159pp / £99 children 12 and under

Selection of hot and cold canapes

STARTERS

Dorset crab salad, brown crab mayonnaise, avocado and chicory, sourdough croute
(GF.DF on request)

Seared tuna sashimi, fennel slow, Asian dressing (GF.DF on request)

Cauliflower and coconut soup, curry oil, crispy potato (V.GF.DF on request)

Warm goat cheese with Honey roast figs and walnuts salad (GF)

Pan roast pigeon breast, puy lentils, pancetta and blackberry jus (GF.DF on request)

FISH COURSE

Classic smoked salmon, red onion, caper, lemon, buttered granary bread (GF.DF on request)

Beetroot carpaccio, feta cheese crumb, balsamic, granary bread, micro herbs

MAIN COURSES

Traditional roast turkey, pork and sage stuffing, pig in blanket, roast parsnip, roast turkey jus
(GF.DF on request)

6oz Tournedos beef, celeriac puree, garlic butter cep, red wine jus (GF.DF on request)

Roast wild turbot, charred baby leeks, mango and Isle of Wight tomato salsa (GF.DF on request)

Pan fried fillet of Scottish salmon, creamed savoy cabbage, white wine cream sauce (GF.DF on request)

Leek and wild mushroom pithivier, spinach puree (V.DF on request)

All main courses are served with a table selection of roast potatoes, seasonal vegetables and bread sauce

DESSERTS

Christmas pudding, brandy sauce, redcurrants (V.GF.DF on request)

Vanilla custard tart, honey roast figs, granola

White chocolate and pistachio Charlotte, chocolate sauce, pistachio ice cream

Hazelnut praline Paris-Brest, praline cream, chocolate hazelnut sauce

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

COFFEE AND FESTIVE TREATS