



Festive Menu 2025

2 course £29.50 / 3 course £36

STARTERS

Cream of chestnut mushroom soup, truffled mascarpone cheese
(V.GF.DF on request)

Cured chalk stream trout, orange and fennel salad, sourdough croute
(GF.DF on request)

Duck liver parfait, fig chutney, toasted brioche
(GF on request)

Dorset Blue vinney mousse with spiced poached pear, walnuts, balsamic dressing
(V.DF on request)

MAIN COURSES

Pork and sage stuffed turkey, pig in blanket, roast potatoes,
seasonal vegetables, turkey jus
(GF.DF on request)

Fillet of sea bass, crushed potatoes, winter greens, smoked anchovy, tomato salsa
(GF.DF on request)

Braised feather blade of beef, fondant potatoes, seasonal vegetables,
pancetta and baby onions sauce
(GF.DF on request)

Butternut squash and chestnut Wellington, roast potatoes, braised
red cabbage, onion gravy
(V.DF on request)

DESSERTS

Dorset apple and pecan slice, maple mascarpone (DF on request)

Christmas pudding, cognac sauce, redcurrant compote (V.GF.DF on request)

Cranberry and white chocolate crémieux, orange gel, honeycomb (GF on request)

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