



CAPTAIN'S CLUB

HOTEL & SPA

EASTER SUNDAY LUNCH MENU

£57 per person

STARTER

Cream of tomato soup, basil oil, ciabatta croutons, (GF.V.DF) on request

Chicken liver parfait, spice tomato chutney, toasted brioche. (GF on request)

Double baked coastal cheddar cheese souffle, spinach and shallot salad

Severn wye smoked salmon, lemon horseradish cream, fennel slow, rye bread,
dill oil

Warm goats cheese salad, with walnut dressing, balsamic ciabatta croute

MAIN

Roast sirloin of English beef, Yorkshire pudding, beef dripping roast potato,
seasonal vegetables, red wine jus

(Roast Chicken, porchetta & Nut roast are available)

Herb crust rump of lamb, potato gratin, peas & asparagus, lamb jus

Pan fried fillet of Scottish salmon, thyme fondant potato, wild mushroom
casserole, lobster cream sauce

Seared Cornish cod fillet, cockles, mussels & fennel bouillabaisse

Sweet potato gnocchi, spinach puree, baby leek, feta cheese, toasted pinenut,
crispy sage. (DF) on request

DESSERT

Milk chocolate cheesecake, toasted marshmallow, chocolate sauce

Hot cross bun bread & butter pudding, orange crème anglaise

Selection of Dorset cheeses, sticky fig chutney, biscuits & grapes

Dorset apple tarte tatin, vanilla ice cream

COFFEE & HOMEMADE TREATS £6.50 PER PERSON



Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements
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 12.5% will be added to the total bill