

# CHRISTMAS PARTY MENU

£30.00 (Three Courses) · £25.00 (Two Courses)

## APPETISERS AND TO START

**Smoked Mackerel Pâté with Ricotta and Capers (GFO)**  
served with melba toasts

**Caramelised Onion Tartlets with Goats' Cheese and Thyme (V)**  
served with a salad garnish

**Honey Roasted Parsnip Soup (VEO, GFO)**  
served with bread roll and butter



## FOR MAIN COURSE

**Traditional Roasted Turkey (GFO)**  
served with bacon wrapped chipolata sausage, stuffing, cranberry sauce and rich gravy

**Pot Roast Pheasant with Maderia Gravy (GFO)**

**Grilled Zaatar Salmon Fillet (GF)**

**Stuffed Sweet Romano Peppers (V, VEO)**

**Vegan Nut Roast (VE, GF)**

*All the above served with roast potatoes and a selection of seasonal vegetables.*



## DESSERTS

**Homemade Mini Christmas Pudding (VEO)**  
served with Custard

**Christmas Crumble (VEO, GFO)**  
(Apples, Cranberries, Cinnamon and Mixed Spice) served with custard

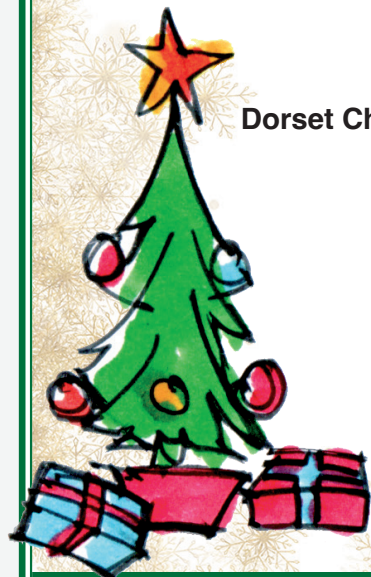
**Chestnut and Chocolate Cake (V, GF)**  
served with cream

**Dorset Cheese Selection, (Blue Vinney, Dorset Red & Coastal Cheddar) (V)**  
biscuits and homemade chutney (£5.00 supplement)



*V: vegetarian VE: vegan VEO: vegan option available  
GF: gluten free GFO: gluten free option available*

**Non-refundable deposit £5 per person to confirm bookings.**  
**Please provide your menu choices at least 14 days  
in advance of booking.**



# CHRISTMAS AND NEW YEAR AT THE BLUE RADDLE

## OPENING TIMES



### DECEMBER 2023 AND CHRISTMAS EVE

From Thursday 7 December we'll be open on  
Thursdays, Fridays and Saturdays  
*from 12 midday until 10pm*  
and on Sundays  
*from 12 midday to 3pm*  
including Christmas Eve



### CHRISTMAS DAY, NEW YEAR'S WEEKEND AND JANUARY 2024

We'll be closed on and from Christmas Day  
(including New Year's weekend)  
and will reopen on  
*Friday 26 January 2024*



Merry Christmas and Happy  
New Year  
from Chris and Rick

