

CHRISTMAS PARTY MENU

£26.00 (Three Courses) · £21.00 (Two Courses)

APPETISERS AND TO START

Clementine, Stilton and Beetroot Salad
served with mustard dressing and local leaves

Smoked Salmon and Dill Pâté
served with salad garnish and melba toasts

Spiced Lamb and Cashew Kebabs
served with mint yogurt and salad garnish

Parsnip & Maple Soup
served with bread roll and butter



FOR MAIN COURSE

Traditional Roasted Turkey Crown
with chipolata sausage, stuffing, cranberry sauce and rich gravy

Slow Cooked Beef
in a horseradish sauce casserole

Tomato Nut Roast
with stuffing, Yorkshire pudding, cranberry sauce and vegetarian gravy
(Vegan option available)

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

Grilled Hake Fillet
with a crispy cheese topping served with new potatoes and seasonal vegetables



DESSERTS

Homemade Mini Christmas Pudding
served with a Christmas rum sauce

Homemade Mincemeat Bakewell Tart
served with custard

Mascarpone Cream and Caramel Sauce
served with caramelised hazelnuts

Panna Cotta
with mulled wine fruit

Dorset Cheese Selection – Blue Vinney, Dorset Red and Coastal Cheddar
biscuits and homemade chutney (£3.00 supplement)



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

