



CHRISTMAS PARTY MENU 2019



Bucks Fizz on arrival



TO START

Wild mushroom & caramelised onion tart,
white truffle hollandaise, baby leaves

Ham hock & apricot terrine, celeriac & apple remolade, sourdough toast

Roasted tomato & pepper soup, croutons, herb oil

Oak smoked mackerel pate, horseradish cream, sourdough toast



**ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES, AT BUSY TIMES THERE MAY BE A DELAY
(PLEASE BEAR WITH US!)**

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.

THE MAIN EVENT



Paupiette of turkey, cranberry & sage stuffing, bacon crisp,
roast potatoes, seasonal vegetables, red wine gravy

Grilled salmon supreme, crushed potato cake, crayfish & dill cream sauce

Butternut squash, spinach & mushroom filo parcel, tomato & pepper coulis

Blade of Dorset beef, horseradish mashed potato, roasted root vegetables,
forest mushroom & tarragon red wine jus



DELICIOUS HOMEMADE DESSERTS



Christmas pudding with brandy custard

Dark chocolate & Baileys tart, vanilla ice cream

Spiced apple & peach crumble, vanilla custard

Lemon & lime posset, shortbread biscuit

Selection of three local cheeses, fudges biscuits,
quince jelly, chutney & grapes

Selection of petit fours for the table, tea & coffee



2 course £24.99

3 course £28.99

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