



# Christmas party menu

## STARTERS

**Velvety Parsnip & Pear Soup:** Infused with lime croutons and served with crusty bread (vg/gf)

**Crayfish Tail Cocktail:** Succulent crayfish tails in a spicy mayo sauce, paired with brown bread and butter (gfo)

**Beetroot & Shallot Tarte Tatin:** Drizzled with mulled wine jus, garnished with micro watercress and toasted almonds (v/vgo)

**Chinese-Style Pork Rilette:** Accompanied by a ginger, bean shoot, and micro watercress salad, with a plum jam and crackling stick (gf)

## MAINS

**Roasted Turkey Feast:** Served with a pig in blanket, sage and onion stuffing, roast potatoes, seasonal vegetables, and a rich red wine jus (gfo)

**Pan-Fried Duck Breast:** With anna potatoes, roasted vegetables in garlic and thyme, finished with an orange drizzle (gf)

**Slow-Cooked Beef Stroganoff:** On a bed of tagliatelle, topped with a parmesan and rocket salad

**Baked Whole Lemon Sole:** With prawn and dill butter, crushed new potatoes, artichoke puree, and crispy kale (gf)

**Cranberry, Walnut & Lentil Roast:** Accompanied by roast potatoes, seasonal vegetables, and a red wine jus (v/vgo/gf)

## DESSERT

**Traditional Christmas Pudding:** Served with a luscious brandy sauce (v/vgo/gfo)

**Black Forest Trifle:** Layers of dark fruit jelly, chocolate sponge, brandy custard, topped with whipped cream, crushed amaretti biscuits, and cherries (v)

**Santa's Treats:** A delightful quartet of vanilla crème brûlée, rum truffle, crumble-topped mince pie with Chantilly cream, and Oreo cheesecake (v)

**Strawberry & Prosecco Roulade:** Drizzled with white chocolate (v/gf)

**Chef's Cheese Board:** Featuring a selection of Dorset's finest cheeses, including Cranborne Blue, Smoked Wordsworth, Blyton, and Sheep's Milk Cheese (gfo/v) (£5 supplement)

2 COURSES £ 2 8

3 COURSES £ 3 5

OPTIONAL TEA OR FILTER COFFEE £2.50 PER PERSON

*An optional 10% service charge will be added to parties over 10 guests.*

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination.

