

## *Christmas Menu 2018*



### *Canapes*

Crayfish Bisque

Spinach and Montgomery cheese Frittatas

### *Starters*

Sautéed Wild Mushrooms, toasted Brioche & Gorgonzola glaze

Confit Duck leg, Butter Beans pure', Blackberry & Sherry jus de Lie

Smoked Salmon Roulade, Horseradish cream

Roasted Sweet Potato soup with Pistachio, Orange and Mint Salsa

### *Sorbet*

Apple and Mango Sorbet

### *Mains*

Roast local Turkey, Chestnut & Thyme stuffing with trimmings, jus of Sage

Baked Lamb Shank, Rosemary jus, Lentil, Pepper & Chick Pea Cassoulet

Pan fried Monkfish, roast vegetable Tagliatelle, Red Pepper sauce, Cucumber ribbons

Baked stuffed Aubergine, herb crust with Parmesan cheese, rich Tomato sauce, crushed New Potatoes

### *Desserts*

Christmas Pudding, Brandy Sauce

Brioche Baileys Bread and Butter Pudding, Custard and Strawberry's

Dorset Apple Cake, toasted Almonds, Rum & Raisin Ice Cream

Selection of local cheese, Pear Chutney, Biscuits Dorset Blue Vinny, Cornish Boy Laity, West Dorset Black Cow Cheddar

### *Coffee and Mince pies*

Eighty Pounds Per Adult (Children's Menu £30)

*Please note a discretionary service charge of 10% will be added to your bill*