

# CHRISTMAS DAY MENU

5 COURSES £65.00

Chefs Amuse Bouche

## SMALL PLATES

Roasted parsnip soup, creme fraiche with parsnip crisps **GF** **V** (ask for **V+**)

Smoked duck breast salad with roasted beetroot and pistachios (ask for **GF**)

Smoked salmon, prawn and avocado cocktail with sourdough bread (ask for **GF**)

Carrot and almond cakes with a sesame seed crust, avocado and tamari reduction **V+**

## BIGGER PLATES

Roast Blandford turkey breast, chestnut and cranberry stuffing pigs in blankets and red wine gravy **GF**

Slow braised belly pork in local cider, black pudding bon bon's and spiced crackling **GF**

Strip loin of beef, caramelised shallot puree and red wine gravy **GF**

Pan fried fillet of sea bream with ginger buerre blanc and crushed garlic new potatoes **GF**

Portobello mushroom, chestnut, walnut and spinach wellington and red wine gravy **V+**

*Served with sprouts, rosemary, thyme and sea salt roasted baby carrots, parsnips and potatoes*

## DESSERTS

Christmas pudding with brandy cream

Pistachio and raspberry bakewell tart with clotted cream

Spiced poached winter berry Eton Mess **GF**

Apple and cherry crumble with vanilla bean custard

Sticky toffee pudding with amoretto custard

Chocolate and passion fruit tart, almond cream and crushed hazelnuts **GF** **V+**

British Cheese Board - Dorset blue, Cornish cheddar, fruity Wensleydale, crackers, house chutney and grapes

Coffee and chocolates

Gluten Free

**GF**

Vegetarian

**V**

Vegan

**V+**

**Christmas lunch will be served at 1:00pm**  
**A childrens menu is available at £35.00 per person**

**A deposit of £30.00 per person will be taken at the time of booking**

**All our food is prepared in a kitchen where nuts and ingredients containing other allergens are used. Please advise us when booking if you have any special dietary needs or suffer from any allergies. Our menu may not specify all ingredients used**