

# CHRISTMAS PARTY MENU

**3 COURSES £21.95**

CRACKERS, FAVOURS, CHRISTMAS GOODIE BAG

## STARTERS

Roasted parsnip soup, creme fraiche with parsnip crisps **V V+**

Prawn cocktail with classic marie rose, smoked salmon, sourdough bread and butter

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

Chicken and ham hock terrine, spiced apple chutney, walnut and raisin bread toast

## MAINS

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

Belly pork slow braised in local cider, chestnut and cranberry stuffing, spiced crackling and apple mousse

Devon ruby beef, horseradish, caramelised shallot puree and red wine gravy

Fillet of sea bream with ginger beurre blanc and crushed garlic new potatoes

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

Vanilla baked cheesecake with stem ginger ice cream

Spiced poached winter berry Eton Mess

Apple and cherry crumble with vanilla bean custard

Sticky toffee pudding with amoretto custard

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

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

Gluten Free

**GF**

Vegetarian

**V**

Vegan

**V+**

## CHRISTMAS PARTY NIGHTS

**7 FOR 7.30 PM**

**£25.95**

**Saturday 8 December**

**Saturday 15 December**

**Saturday 22 December**

Barry Gibb does the Bee Gees

David Bowie Tribute

The Land Girls

**BOOKING AND PRE ORDER REQUIRED**