

FESTIVE FEAST EVENING MENU

Served Monday-Saturday from 6pm

(On Friday and Saturday evenings [numbers permitting] the traditional Christmas dinner will be served from the carvery)

Starters

- Chef's homemade Winter vegetable soup with crusty bread
- Smoked salmon, cream cheese and king prawn roulade with a lemon and dill dressing and farmhouse granary bread
- Chef's homemade chicken liver and brandy paté
- Stilton and mushroom melt on baked crostini
- Rosemary breaded brie with cranberry and port sauce

Main Courses

All mains are accompanied by traditional vegetable and potato selection

- Hand carved roast turkey with a lemon thyme and cranberry stuffing, pigs in blankets, honey roasted parsnips, glazed carrots and Brussels sprouts with chestnuts and bacon
- Slow braised Dorset beef with a rich red wine and mushroom sauce
- Roasted Dorset pork chop served on the bone with a wholegrain mustard, brandy and cream sauce
- Confit duck leg with a port and orange sauce
- Oven roasted cod loin with a lemon, tarragon and parmesan crust, served with a tomato and basil sauce.
- 10 oz Rump steak, homemade chips, baked flat cap mushroom and house butter (£5 supp)
- Mushroom stroganoff with wild rice
- Roasted vegetable and apricot nut roast with glazed goat's cheese

Desserts

- Profiteroles with warm chocolate and butterscotch sauces
- Chocolate and raspberry brownies with ice cream
- Traditional Christmas pudding with brandy sauce
- Lemon and raspberry posset with homemade shortbread
- Bailey's Irish cheesecake
- Selection of cheese, biscuits and chutney

2 courses, coffee and mints £20 | 3 courses, coffee and mints £25

LIGHTER LUNCHTIME MENU

Served Monday-Friday 12pm-3pm

Starters

- Chef's homemade Winter vegetable soup with crusty bread
- Chef's homemade chicken liver and brandy paté
- Whitebait with lemon and tartare sauce
- Baked brie with cranberry sauce
- Breaded flat cap mushrooms with garlic mayonnaise

Main Courses

All mains are accompanied by traditional vegetable and potato selection

- Hand carved roast turkey with a lemon thyme and cranberry stuffing, pig in blanket, honey roasted parsnips, glazed carrots and Brussels sprouts
- Roasted honey glazed pork loin steak with caramelised apple and cider sauce
- Oven roasted cod loin with a lemon, tarragon and parmesan crust, served with a tomato and basil sauce.
- Mushroom stroganoff with wild rice
- Chef's cranberry and vegetable nut roast

Desserts

- Profiteroles with warm chocolate and butterscotch sauces
- Sticky toffee pudding with ice cream
- Traditional Christmas pudding with brandy sauce
- Bailey's Irish cheesecake
- Chocolate and raspberry brownies with ice cream

2 courses and coffee £18 | 3 courses and coffee £22

Menus served from Thursday 29th November to Saturday 5th January
Excludes Christmas Day, Boxing Day and New Year's Day

If you require a Christmas party outside of the dates above just ask and we'll do our very best to accommodate you.

Please note we can prepare nearly all dishes gluten free if required, just let us know when you book.