



Christmas

M E N U



Starters

Celeriac & Apple Soup
with girolle mushrooms
and cheesy toasts
V GFO

**Warm Spiced Apple
and Pear Salad**
with crumbled Dorset Blue
Vinney, toasted walnuts and
rock salt crostini
V GFO

Coquilles Saint Jaques
A creamy scallop and prawn
gratin served in scallop shells,
edged with golden swirls of
mashed potato.
GF

Venison Paté
with spiced chutney
and artisan bread
GFO

Two
courses
£32
per person

Mains

**Thyme and Bay
Roast Turkey**
Garlic and thyme duck fat
roast potatoes, pigs in maple
bacon blankets, pancetta &
garlic butter brussel sprouts,
honey roasted carrots
& parsnips, braised red
cabbage, cranberry & orange
stuffing and white wine gravy

Slow Roasted Lamb Shank
with mint butter mash,
roasted root vegetables,
red wine & port jus and
parsnip crisps **GF**

**Pan Fried Fillet of
Skin on Cod**
Olive and sun dried tomato
crushed new potatoes,
proscuitto wrapped green
beans and a roasted red
pepper sauce **GFO**

**Roasted Heritage
Beetroot & Shallot
Tarte Tatin**
with whipped goats cheese,
walnut, orange & dill dressing,
seasonal vegetables and
hasselback potatoes
V GF

Desserts

**Baked Apple
and Plum Crumble**
with cinnamon ice cream/
cinnamon crème anglais
GFO

**Mango & Passionfruit
Mousse Cake**
with mango sorbet and
passionfruit coulis
VG

**Warm Chocolate Chip &
Orange Sponge Pudding**
with dark chocolate sauce,
caramelised oranges and
clotted cream ice cream

Cheese Board
(£3.50 supplement)
Selection of West
Country cheese with
Fudge's biscuits, fig jelly and
balsamic pickled onions
GFO

Add a glass of port **£5**

Three
courses
£42
per person

Festive Sharing Platter

Turkey, brie and cranberry ciabatta melts
Maple bacon pigs in blankets
Sage & onion stuffing balls with a warm cranberry dip
Baked garlic & rosemary camembert with crostini **V GFO**
Smoked salmon & cream cheese roulade with crostini **GFO**
£35 for two people