

# Cauliflower & Vegetarian Parmesan Soup

with Black Truffle Oil Crostini, Artisan Bread Roll **v cFo** 

#### Smoked Salmon & Lemon Mascarpone Terrine

With Blinis

#### **Whipped Goat's Cheese**

Roasted Heritage Beetroot, Honey Glazed Walnuts, Rock Salt & Olive Toasted Ciabatta v GFO

#### Duck, Orange and Pork Liver Pate

Spiced Chutney, Brioche Toast **cFo** 

Two courses
£32
per person

# Mains

#### **Thyme & Bay Roast Turkey**

Garlic, Thyme & Duck Fat
Roast Potatoes, Maple Bacon
Pigs in Blankets, Pancetta &
Garlic Butter Brussel Sprouts,
Honey Roasted Carrots and
Parsnips, Braised Red Cabbage,
Cranberry & Orange Stuffing
and White Wine Gravy GFO

### Pan Seared Fillet of Halibut

Lemon & Chive Hollandaise, Local Samphire, Buttery Crushed New Potatoes, New Forest Asparagus **cFo** 

### Pink Roasted Creedy Carver Duck Breast

Confit Duck Leg Bonbon, Dauphinoise Potatoes, Glazed Baby Carrots, Port & Blackberry Jus **GFO** 

#### **Butternut Squash Tortelli**

Smoked Applewood Cheddar Cream Sauce, Krispy Kale, Toasted Pumpkin Seeds, Paprika Oil **v** 



# Winter Berries Brioche Bread & Butter Pudding

Berry Coulis & Crème Anglaise **cFo** 

# Panettone & Clementine Tiramisu

Cointreau Mascarpone

### Warm Christmas Pudding Chocolate Brownie

Purbeck Clotted Cream Ice Cream

#### **Local Cheese Selection**

Dorset Blue Vinny, Somerset Cheddar, Rosary Ash Rolled Goat's Cheese, Quince Jelly, Artisan Crackers **GFO** £3.50 supplement

Add a glass of port £5

Three courses
£42
per person

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Festive Sharing Platter

Turkey Brie And Cranberry Ciabatta Melts • Maple Bacon Pigs in Blankets Chestnut, Cranberry & Orange Stuffing Balls with A Warm Cranberry Dip Tartiflette • Smoked Salmon, Cream Cheese & Dill Blinis

£35 for two people