



# CHRISTMAS PARTY MENU

December 1st – December 24th  
3 courses £26.50 or 2 courses £22.50

## STARTERS

Celeriac soup with mascarpone cream and truffle oil (v)

Smoked salmon and spinach roulade with avocado and cherry tomato salad  
with lemon crème fraîche dressing

Dorset crab cake topped with a poached egg and lobster sauce, served with chilli,  
spring onion and basil salsa

Ham hock and parsley terrine with home-made piccalilli and rustic bread

Honey goat's cheese with roasted figs and walnut dressing (v)

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## MAINS

Turkey ballotine with Christmas crumble topping, cranberry & pistachio stuffing, served with  
honey roast parsnips, roast potatoes, carrots, brussels sprouts, chestnuts & pigs in blankets

Pan-fried fillet of sea bass with crushed new potatoes, spinach, crayfish and prosecco sauce

Beef medallions with herb mash, green beans, roasted chestnuts, baby turnips  
and mulled wine jus

Jerusalem artichokes, spinach, wild mushroom and cranberry parcel with roasted root  
vegetables and saffron sauce (v)

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## DESSERTS

Chef Chris Wheeler's home-made Christmas pudding with Dorset ginger custard (v)

Caramelised clementine tart with marinated raspberries and orange sorbet (v)

Vanilla pavlova with bitter chocolate and praline cream, caramelised pecan nuts  
and white chocolate sauce (v)

Mini mince pies with rum and raisin ice cream (v)

Trio of Dorset cheeses with dried fruits, grapes, home-made chutney and biscuits (v)

10% service charge added to your final bill

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