

Midweek

CHRISTMAS PARTY NIGHTS

Goat's Cheese ^(V)

Toasted Ciabatta, Smashed Avocado, Rocket Leaves, Balsamic Reduction

Chicken Liver Parfait & Parma Ham

Orange & Winter Berries Chutney, Berries, Toasted Brioche

Atlantic Prawns Cocktail

Marie Rose Sauce, Little Gem, Cherry Tomatoes, Garlic Bread

Seared Local Scallops ^(Gr)

Cauliflower Purée, Sautéed Chorizo, Vine Tomatoes, Lemon Butter

Sweet Potato & Coconut Soup ^(V)

Served with Wholemeal Croutons



Roasted Free Range Turkey

Accompanied by all of the Traditional Trimmings, Roast Potatoes, Vegetables, Brussel Sprouts

Chargrilled West Country Entrecote ^(Gr) Steak & King Prawns

Béarnaise Sauce, Grilled Cherry Tomatoes, Flat Mushroom, French Fries

Rosemary Roasted Dorset Rack Of Lamb

Rosemary Jus, Plum & Cranberry Chutney, Minted Potato Purée, Carrots, Broccoli

Pan Fried Sea Bass Fillet ^(Gr)

Atlantic Prawns, Sautéed Pimentos, Crispy Capers, Lemon Butter, New Potatoes, Asparagus

Truffled Pasta ^(V)

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms, Parmesan, Crispy Leeks



Traditional Christmas Pudding ^(V)

Spiced Rum Sauce

Apple Crumble Trifle ^(V)

Roast Apple Compote, Salted Caramel Custard, Ginger Parkin, Almond Crumble, Brown Sugar Chantilly

Orange & Cinnamon Crème Brûlée ^(Gr)

Cranberry Compote, Amaretti Biscuits

Gingerbread Meringue Tart ^(V)

Poached Pear, Pear Sorbet

Selection Of Artisanal Cheese ^(V)

Served with Grapes & Crackers



Freshly Brewed Coffee or Tea

Homemade Mince Pies

£50.00
per person

Includes a 175ml
glass of house
wine or a soft
drink.

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team. ^(V) vegetarian, ^(Vg) vegan, ^(Gr) gluten free



Weekend

CHRISTMAS PARTY NIGHTS

Goat's Cheese (V)

Toasted Ciabatta, Smashed Avocado, Rocket Leaves, Balsamic Reduction

Chicken Liver Parfait & Parma Ham

Orange & Winter Berries Chutney, Berries, Toasted Brioche

Atlantic Prawns Cocktail

Marie Rose Sauce, Little Gem, Cherry Tomatoes, Garlic Bread

Seared Local Scallops (Gf)

Cauliflower Purée, Sautéed Chorizo, Vine Tomatoes, Lemon Butter

Sweet Potato & Coconut Soup (V)

Served with Wholemeal Croutons

Porn Star Martini Sorbet

Roasted Free Range Turkey

Accompanied by all of the Traditional Trimmings, Roast Potatoes, Vegetables, Brussel Sprouts

Chargrilled West Country Entrecote (Gf) Steak & King Prawns

Béarnaise Sauce, Grilled Cherry Tomatoes, Flat Mushroom, French Fries

Rosemary Roasted Dorset Rack Of Lamb

Rosemary Jus, Plum & Cranberry Chutney, Minted Potato Purée, Carrots, Broccoli

Pan Fried Sea Bass Fillet (Gf)

Atlantic Prawns, Sautéed Pimentos, Crispy Capers, Lemon Butter, New Potatoes, Asparagus

Truffled Pasta (V)

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms, Parmesan, Crispy Leeks

Traditional Christmas Pudding (V)

Spiced Rum Sauce

Spiced Salted Caramel Tart (V)

Maple Apples, Calvados Cream, Apple Wafers, Honeycomb

Mulled Plum, Chocolate & Almond Verrine (Gf)

Mulled Wine & Plum Jelly, Almond Sponge, Spiced Chocolate Crèmeux, Amaretto Cream, Abstract Chocolate, Crystallised Almonds

Espresso Martini Cheesecake

Mandarin Sorbet, Orange & Almond Wafers

Selection Of Artisanal Cheese (V)

Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

Freshly Brewed Coffee or Tea

With Homemade Mince Pies

£60.00
per person

Includes a 175ml
glass of house
wine or a soft
drink.

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