

Christmas Party Menu ²⁰¹⁷

Friday 1st December – Saturday 23rd December

(Minimum 10 people for lunch)

£19.95 – 2 Courses including coffee and mince pies

£23.95 – 3 Courses including coffee and mince pies

STARTERS

Lightly Spiced Sweet Potato Soup

Topped with Toasted Pumpkin Seeds and Crispy Sage

Smoked Salmon Mousse

Tiger Prawns with a Bloody Mary Sauce and Confit Lemon

Smoked Chicken, Confit Duck and Pickled Cranberry Tart

Homemade Butternut Squash, Pinenut and Cream Cheese Ravioli

Warm Squash and Orange Puree

MAIN COURSES

Roast Local Free Range Turkey

Served with Pigs in blankets, Apricot and Chestnut Stuffing, Duck Fat Roast Potatoes

Pave Steak

Topped with Rich Port Sauce, Braised Ox Cheek and Pomme Maxine

Pan Roasted Lyme Bay Cod

Ginger Flavoured Leeks and a Sweet Corn Veloute

Tomato and Vegetable Gratin

With Pan Fried Polenta flavoured with Pecorino

All main courses are served with a selection of locally grown seasonal vegetables

DESSERTS

Homemade Christmas Pudding

Served with Winter Fruit Compote and Homemade Custard

West Country Cheese Selection

Served with Crackers, Grapes, Celery and Locally Made Quince Jelly

Sticky Toffee Pudding

With Clotted Cream and a Rich Toffee Sauce

Chocolate and Mulled Wine Trifle

2017
Christmas Day Lunch
£59.50 per person

Canapes on Arrival

* * *

Homemade Giant Ravioli

Filled with Confit Duck, Seared Foie Gras and Truffled Pecorino

Homemade Spring Roll

Filled with Honey Roasted Carrot, Beetroot, Sesames Seeds and Bean Sprouts
Served with Sweet Chilli Relish and Beetroot Hummus

Home Cured Coppa Ham

With Damson Jelly and Pickled Mirabelle Plums

* * *

Grilled Lobster and Lemon Sole

With Thermidor Sauce

* * *

Homemade Mojito Sorbet

* * *

Roast Local Free Range Turkey

Served with Pigs in blankets, Apricot & Chestnut Stuffing, Duck Fat Roast Potatoes

Roasted Dorset Venison Loin

With Celeriac Dauphinoise Potatoes and a Morel Mushroom and Sloe Gin Sauce

Bulgur Wheat Bubble and Squeak Risotto

Topped with a Crispy Poached Egg

Locally Caught Turbot

Lyme Bay Crab and Fresh Caper Pappardelle

All main courses are served with a selection of locally grown seasonal vegetables

* * *

West Country Cheese Selection

Served with Crackers, Grapes, Celery and Locally Made Quince Jelly

Homemade Christmas Pudding

Served with Winter Fruit Compote and Brandy Sauce

Dark Chocolate and Salted Caramel Tart

With Squash Puree and Coconut Sorbet

Seed Blood Orange Parfait

With Macerated Orange Segments

* * *

Freshly Ground Coffee and Homemade Mince Pies

2017
New Years Eve
Dinner & Dance £55 per person

Live music from
'All about the Disco'

Canapes on arrival

Crispy Soft Boiled Egg with Asparagus Soldier's

Served on Quinoa Crunch Salad and Béarnaise Sauce

Homemade Lobster Bisque and Rouille

Home Cured Beef Bresaola

With Truffled Pecorino and Wild Rocket

Smoked Pheasant and Chestnut Terrine

With Confit Orange

Chilled 'Hot' Smoked Salmon and Tiger Prawns

With Chilli Jelly and a Warm Lyme Bay Crab Bon Bon

Free Range Creamy Carver Duck Breast

With Smokey Mash, Cherry and Red Wine Sauce

Slow Roasted West Country Pork Belly

Served with Parsnip Puree, Potato Fondant and Crackling with a Local Cider Sauce

Dorset Venison Suet Pudding

With Wild Mushroom and Lardon Parmentier Potatoes and Red Wine Jus

Roasted Vegetable Tagine

With Moroccan Cous-Cous and Homemade Flat Breads

West Country Cheese Selection

Served with Crackers, Grapes, Celery and Locally Made Quince Jelly

Sticky Ginger Pudding

With Ginger and Orange Syrup

Mocha Crème Brulee with Homemade Macaroons

Passion Fruit Cheesecake

With Citrus Segments and Honeycomb

Freshly Ground Coffee and Homemade Petit Fours