



## Christmas Party Night Menu 2023

£45.00 Per head

Incl a glass of bubbly upon arrival, ½ bottle of house wine, festive novelties, and dancing until midnight

Pre-orders must be received 28 days prior

### Starters

#### **Sweet Potato, Chilli & Coconut Soup**

with Toasted Pumpkin Seeds and Sage [v | vg option]

#### **Dill-cured Salmon**

citrus, celeriac remoulade, elderflower dressing

#### **Chicken and Apricot Terrine**

sourdough crostini, spiced chutney

#### **Golden Beetroot salad (vg)**

pickled fennel, baby pears, blood orange dressing.

### Mains

#### **Roasted Turkey with all the trimmings**

apricot and cranberry stuffing, pigs in blankets, roasted potatoes, roasted roots, braised sprouts, bread sauce & cranberry sauce

#### **Slow Roasted Rump of Lamb**

miso fondant, roasted roots, braised sprouts, rosemary and garlic jus

#### **Chalk Stream Trout**

pan-fried, served with herbed hollandaise, roasted potatoes and heritage root veg, braised sprouts

#### **Heritage Vegetable Pithivier (vg/cg)**

multi coloured carrots and beets wrapped in a puff pastry shell, red pepper emulsion

### Desserts

#### **Traditional Christmas Pudding**

brandy sauce

#### **Chocolate Orange (vg)**

chocolate orange mousse, mixed nuts, rum soaked cranberries, pomegranate syrup

#### **Christmas Eton Mess**

chantilly cream, meringue, brandy, nuts, chocolate, orange, Christmas pudding pieces, mulled wine syrup

#### **Local cheeses**

farmhouse cheeses from around Dorset,  
crackers, grapes, chutney