



Christmas Party Dinner – Private Dining

£45.00 Per head

Inclusive of:

A glass of Prosecco on arrival, Christmas novelties, 3-course meal,
Half a bottle of wine per person, Coffee and Mince pies and DJ –
Dancing until Midnight

Pre-orders must be received 28 days prior

Starters

Caramelised onion, Roasted Garlic & Parsnip Soup

Vegetable crisps & herb oil [v | vg option]

Peppered Mackerel

slaw, lemongrass & coconut dressing

Chicken and Herb Terrine

roasted fig, pea salad & mustard dressing

Falafel, White Bean & Garlic Hummus, (Ve)(GF)

Sundried Tomato, Olive & Basil

Mains

Roasted Turkey with all the trimmings

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

Beef Topside with all the trimmings

Roast Root Vegetables, Roast Potato, Yorkshire Pudding & Red Wine Jus

Smoked Haddock Fishcake

sweetcorn & bacon chowder, brassicas, herb oil

Mushroom, chestnut & beetroot bourguignon, truffled mash & confit shallot (vg/cg)

Desserts

Traditional Christmas Pudding

brandysauce

Chocolate orange brownie, vanilla clotted cream ice cream, torched orange gel

Banoffee cheesecake flowerpot

Local cheeses farmhouse cheeses from around Dorset, crackers, grapes, chutney