

LOCH & QUAY

CHRISTCHURCH

Christmas Eve MENU

TO START



HUMMUS & OLIVES

Creamy hummus, warm flatbread & mixed marinated olives. (vg) (gf on request)

CELERIAC & TRUFFLE VELOUTÉ

Roasted hazelnuts, chive oil & toasted ciabatta. (vg) (gf on request)

VENISON BONBON

Slow cooked venison, chestnut & sage crispy meatballs, rich tomato & Ringwood ale sauce. Stuffed with Tunworth cheese & charred ciabatta.

HOUSE CURED SALMON 'PASTRAMI'

Fennel & apple remoulade, sauce gribiche, dill pickled & herb oil. (gf)

MAINS



BEEF WELLINGTON

Tender fillet of beef, truffle & wild mushroom duxelle, wrapped in crisp puff pastry, served with mashed potato, seasonal vegetables & red wine sauce. (£5 surcharge)

LAMB SHANK

Slow braised lamb shank in red wine, rosemary & garlic. Creamed mashed potato, seasonal vegetables & rich lamb sauce. (gf)

CHICKEN MILANESE

Pan fried chicken breast in herb breadcrumbs, served with a tomato, chilli & garlic linguine. Caper butter sauce.

COD & PRAWN

Pan seared cod loin, crushed new potatoes, wilted spinach, King prawns & creamed bisque. (gf)

ROASTED VEGETABLE CURRY

Roasted Mediterranean vegetables, coconut curry sauce & new potatoes. Served with fragrant basmati rice. (gf) (v)

DESSERT



DARK CHOCOLATE & ORANGE MOUSSE

Served with winter berries & raspberry sorbet. (gf) (v)

CHEESE BOARD

Local & British cheese selection, Artisan crackers, caramelized onion chutney & grapes. (£3 surcharge)

STICKY TOFFEE PUDDING

Rich butterscotch sauce, honeycomb ice cream. (gf)

SELECTION OF PURBECK ICE-CREAM & SORBET

(3 scoops). (gf)

£30 or £38

2 courses / per person

3 courses / per person

