

★ Christmas Eve Dinner Menu

★ Available December 24th Three courses £35 Per Person ★

★ Select one option per section

Starters

CHICKEN LIVER PÂTE

Homemade pear & quince chutney, toasted baguette

or

HOUSE CURED SALMON GRAVADLAX

Beetroot & dill salad, pickled cucumber & toast

or

ROASTED CELERIAC & TRUFFLE SOUP

Served with freshly baked bread & butter

or

MINI BAKED CAMEMBERT

crispy bacon, croutons, sticky fig & Port chutney

Mains

SLOW COOKED BEEF SHORT RIBS

Roasted roots, horseradish mash & red wine sauce

or

CARAMALISED RED ONION & BRIE TART (V)

new potatoes & creamed leeks

or

ROAST PORK TENDERLOIN

slow cooked belly, caramelised apple butter, mashed potato, braised red cabbage & Purbeck cider jus

or

HERB CRUSTED FILLET OF HAKE

creamy mashed potato, tenderstem broccoli & beurre blanc sauce

Dessert

WARM BREAD & BUTTER PUDDING

orange, marmalade, dark chocolate sauce

or

LOCAL CHEESEBOARD

selection of local British cheeses, artisan crackers, grapes & chutney

or

STICKY TOFFEE PUDDING

warm toffee sauce & vanilla ice cream

