



FESTIVE MENU 2019

2 courses £23.50 or 3 courses £25.50

To start

Cream of Broccoli and Stilton Soup (v)

Classic Prawn Cocktail

Twice Baked Cheese Soufflé on a Cauliflower Puree topped with Gruyere (v)

Layered Pork Terrine with Cornichons, Winter Salad Leaves and Toasted Ciabatta

The Main Event

Traditional Roast Turkey with Fresh Sage and Onion Stuffing, Pigs in Blankets, Dripping
Roast Potatoes and Seasonal Vegetables

Smoked Haddock Fillet with a Cheese Sauce, New Potatoes and Seasonal Vegetables

Dorset 8oz Sirloin Steak with Roasted Cherry Vine Tomatoes, Twice Cooked Chips and
Dressed Leaves (£3.50 surcharge)

Wild Mushroom Stroganoff with Steamed Rice and Ribbon Courgettes (v)

Puddings

Traditional Christmas Pudding with Brandy Sauce

Frozen Summer Berries with Hot White Chocolate Sauce

Seasonal Fruit Crumble with Cream, Custard or Ice Cream

Trio of Cheese with Biscuits and Onion Marmalade

Something to finish it off...

Freshly Brewed Coffee and Mince Pies

**Available: 10th - 21st December 2019, Tuesday - Saturday, 12-2pm and
6.30-9pm**

If you require further information on ingredients which may cause an allergy or intolerance,
please enquire directly before placing your order

A non-refundable 50% deposit will be required on bookings of 4 persons and more