



Christmas Day Lunch Menu

£75.00 per person

Served at 1pm

Celeriac and hazelnut soup (V) (GF)

Smoked salmon caper dressing, lemon yoghurt (GF)

Fig, honey, chicory and orange salad (V) (VE) (GF)

Cured duck breast red cabbage, walnuts (GF)

Venison carpaccio chilli, lime, pickled mushrooms (GF)

Roast turkey breast chipolata wrapped in streaky bacon, chestnut and cranberry stuffing, rich roast gravy

Baked hake supreme samphire, crab and dill, white wine beurre blanc (GF)

Roast saddle of lamb stuffed with fresh mint, apricots and sausage meat, red wine jus, parsnip puree

Seared seabream fillets red pepper and tomato coulis, seafood bon bon

Stuffed roasted aubergine butternut squash and chive veloute (V) (VE) (GF)

All the above main courses will be served with chefs selection of fresh vegetables

Traditional christmas pudding rich brandy cream sauce

Mango and passion fruit posset (GF)

Apple and gooseberry crumble crème anglaise

Ice creams and sorbets (GF)

Cheese and biscuits dorset and continental cheeses, celery, grapes, fruit chutney

Coffee served in the lounge, petit fours, mini mince pies

