



Christmas Eve Dinner Menu

£52.00 per person

Served at 7pm

Roasted red pepper, sweet potato and smoked paprika soup (V) (GF)

Rabbit terrine red onion jam, toasted bloomer

Crab pickled vegetables, dressed rocket, pine nuts (GF)

Trio of melon raspberry sorbet (V) (VE) (GF)

Seared scallops saffron veloute, parsley gratin

Braised lamb shank creamed potato, redcurrant, rosemary (GF)

Roast cod fillet bacon, wild mushrooms, watercress, spinach (GF)

Rib of beef fondant potato, cauliflower puree, red wine and thyme jus (GF)

Pan fried salmon lemon grass, chilli, coriander, crayfish broth (GF)

Chickpea, borlotti bean, pepper and basil stew (V) (VE) (GF)

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

Tarte au citron strawberry ice cream

Spiced crème brulee winter berry compote (GF)

Rice pudding apricot puree, brandy sultanas (GF)

Ice creams and sorbets (GF)

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

Coffee served in the lounge, selection of milk and white chocolate truffles

