THE PINES HOTEL Other's Day

2 courses and coffee - £29 per person 3 courses and coffee - £35 per person Including a complimentary glass of Prosecco for each of the lovely ladies on your table

STARTER

Cream of carrot and coriander soup (V) (GF)

Smoked salmon and crab lemon curd, avocado pate, watercress (GF)

Pressed ham, chicken and truffle terrine spiced tomato chutney, toasted bloomer

Smoked duck pickled beetroot, orange, figs, tomato relish, berries, arugula (GF)

Manzanilla olives sundried tomato, bocconcini, cucumber, silver onions, basil pesto (V) (GF)

MAIN

Roasted sirloin of beef caramelised onion, grilled tomatoes, marinated mushroom, yorkshire pudding, rich roast gravy

Roast chicken supreme herb polenta, rich roast gravy (GF)

Slow cooked roast leg of lamb olive oil potato mash, yorkshire pudding, rich roast gravy

Grilled sea bream samphire, courgette, sun blushed tomato, roasted shellfish bisque sauce (GF)

Gorgonzola tortellini pasta kalamata olives, vodka tomato sauce (V) (VE)

DESSERT

Double chocolate, raspberry and pistachio roulade pouring cream

Spiced apple crumble classic custard

Warm dorset apple cake clotted cream

Fresh fruit salad vegan vanilla bean ice cream (V) (VE) (GF)

Cheese and biscuits dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, celery, fruit chutney

Coffee chocolate mint