



MERRY CHRISTMAS

TO START

Pan Seared Lyme Bay Scallops
Parsnip Puree, Pancetta, Garlic Butter

Dorset Crab Bon Bon,
Crab Bisque, Saffron Aioli, Pickled Cucumber & Fennel

Pigeon Breast
Beetroot & BlackCow Vodka Risotto

Twice-baked Dorset Blue Vinny Soufflé
Pickled Walnuts

MAIN COURSE

Chilcott Farm Turkey
Pigs in Blankets, Apricot Stuffing, Roast Potatoes, Roast Parsnips, Pancetta Brussel Sprouts, Baby Carrots, Braised Red Cabbage & Red Wine Gravy

Fossil Farm 6oz Fillet Steak
Dauphinois Potato, Baby Carrots, Brandy & Peppercorn Sauce

Pan Seared Fillet of Sea Trout
Garlic Sautéed Potatoes, Green Beans, Brown Shrimp & Caper Beurre Noisette

Mushroom Wellington
Seasonal Vegetables, Wholegrain mustard sauce

DESSERT

Traditional Christmas Pudding
Brandy Cream Sauce

Pannetonne Bread & Butter Pudding
Creme Anglaise

Mulled Wine Poached Pears
Dorset Clotted Cream

SOUTH WEST CHEESE BOARD GF*

Coffee & Mince Pies

Christmas Lunch 2024
Non Residents: Adults £95 Children £50





MERRY CHRISTMAS

CHRISTMAS EVE
2024

TO START

Smoked Mackerel Pate
Horseradish Creme Fraiche, Toasted sourdough

Sea Bass Ceviche
Pickled Winter Veg

Venison Carpaccio
Parsnip Puree, Pickled Onions, Parsnip Crisp

Buratta, Pink Grapefruit, Coriander Seeds, Lavender Oil

SORBET

Homemade Limoncello Sorbet

MAIN COURSE

Whole Baked Sea Bass
Ginger, Spring onion, Chilli, Buttered new pot, Tenderstem broccoli

Pan Fried Cod Loin
Orzo Garden Peas & Asparagus, Lemon & Parmesan Veloute

West Country Pork Cutlet
Bubble and Squeak Cake, Burnt Apple Puree, Roasted Leeks, Cider Jus

Canon of Lamb
Black Pudding Bon Bon, Sour Cherries, Chantenay Carrots, Potato Fondant, Rosemary & Red Wine Jus,

Roasted Butternut Squash Risotto
Roquet Pesto, Toasted Pine Nuts

DESSERT

Lime & Ginger Cheesecake
Cranberry Compote

Chestnut Profiteroles
Spiced Rum Chocolate Sauce

Golden Syrup Sponge Cake
Creme Anglaise

SOUTH WEST CHEESE BOARD GF*

