

STARTERS

PARSNIP AND CHESTNUT SOUP

served with sourdough bread and butter.

(gfa, veo)

HAM HOCK TERRINE, PICCALILLI

served with sourdough croutés.

(gfa)

TWICE BAKED CHEESE SOUFFLÉ

served with pickles and pear salad.

(v)

PAN SEARED SCALLOPS

served with pea purée, samphire, lemon oil.

(gf,+ f3)

MAINS

ROASTED TURKEY CROWN, SAGE & CHESTNUT STUFFING AND PIGS IN BLANKETS

(gfa, nuts)

MUSHROOM & BUTTERNUT SQUASH WELLINGTON, CHESTNUT STUFFING

(veo, gfa, nuts)

All served with duck fat maris piper potatoes (voa), thyme & Dorset sea salt carrots, honey roasted parsnips, cauliflower cheese, pancetta Brussel sprouts, red wine and braised cabbage, carrot purée, Yorkshire pudding.

(Nut free stuffing available)

PAN FRIED SEABASS

served with chive new potatoes, tenderstem broccoli, buttered samphire with a lemon butter sauce.

8oz 30 DRY AGED SIRLOIN STEAK

served with vine cherry tomatoes, confit portbello mushroom, a rocket and parmesan salad & peppercorn sauce.

(+ f5)

DESSERTS

BLACK FOREST ETON MESS

served with spiced berries and a brownie crumb.

(gfa)

TRADITIONAL CHRISTMAS PUDDING

served with boozy brandy sauce.

(veo,gfa)

STICKY TOFFEE PUDDING

served with salted caramel ice cream and honeycomb.

VANILLA BEAN CRÈME BRÛLÉE

served with homemade shortbread.

(gfa)

ARTISAN CHEESEBOARD

grapes, chutney, Dorset crackers.

(+ f3, gfa)

gfa - gluten free available

gf - gluten free

veo - vegan option

v - vegetarian option

voa - vegetarian option available