



LUNCH & SUPPER TWO COURSES £28 P/P THREE COURSES £35

TO START

BUBBLE & SQUEAK SOUP, CRISPY BACON & MINI LOAF

VENISON & APRICOT TERRINE, KOHLRABI SLAW

PAN-FRIED MUSHROOMS, TOASTED FOCACCIA, ROASTED GARLIC & PARMESAN CREAM (V)

SEARED SCALLOPS, BROWN SHRIMPS & ORANGE BUTTER

MAIN

TRADITIONAL SLOW ROASTED DORSET TURKEY, PIGS IN BLANKETS & RICH TURKEY JUS

BUTTERNUT SQUASH, CHILLI & GOATS CHEESE FILO TART, TOMATO COULIS (V)

FILLET OF BEEF, BLUE VINNY MASH & PORT JUS

WHOLE LEMON SOLE COOKED MEUNIERE

DESSERT

CHRISTMAS PUDDING, BRANDY SAUCE

CHOCOLATE MOUSSE, HONEYCOMB & PISTACHIO SHORTBREAD

ROQUEFORT, WATER BISCUITS & VINTAGE PORT

CLEMENTINE & GINGERBREAD TRIFLE

SELECTION OF TEAS, COFFEES & TRUFFLES

FESTIVE MENU DELUXE