

Traditional Christmas Lunches

To Start

- Roast Tomato Soup with Sundried Tomato and Harissa Tapenade Ve
- Crispy Pulled Pork Terrine, Celeriac and Mustard Slaw, Granny Smith Puree (Gluten, Egg, Celery, Mustard)
- Somerset Brie and Cranberry Arancino, Rocket and Balsamic Vinegar, Cranberry Gel V (Gluten, Egg, Milk, Sulphites)

To follow

- Roast Breast of Turkey, Pig in Blanket, Cranberry and Sage Stuffing, Cider Braised Cabbage, Caraway Infused Carrot Served with Garlic and Thyme Roast Potatoes, Turkey Gravy, Cranberry and Port Sauce, Truffle and Sage roasted Sprouts (Soya, Sulphites, Gluten, Milk)
- Wild Mushroom and Chestnut Loaf, Plant Based Chipolata, Roast Vegetable and Miso Jus served with Garlic and Thyme Roast Potatoes, Gravy, Cranberry and Port Sauce, Truffle and Sage roasted Sprouts Ve (Soy, Walnuts, Cashew, Celery)
- Baked Chalk Stream Trout, Lemon and Dill Crushed Potatoes, Prawn and Cherry Tomato Butter Sauce (Fish, Milk, Crustacean, Sulphites)

To follow

- Mascarpone Choux Bun, Coffee Ice Cream, Mocha Sauce (Gluten, Egg, Milk, Soya)
- Rum-Soaked Christmas Pudding, Boozy Custard (Gluten, Milk, Eggs, Sulphites)
- Mulled Blackberry and Apple Compote, Almond Crumble, Vanilla Ice Cream Ve (Almonds, Sulphites)

To Finish

Dorset Tea, Coffee, and Truffles (Milk Soya)

V = Vegetarian, Ve = Vegan, VeO = Vegan option available. Allergens in (brackets) are present within the dish, * = Allergen can be removed from the dish.

We would please ask for you to keep us informed of any guest's dietary requirements to ensure there is no cross contamination as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens.



£35.00
per person

Includes
novelties

£8.00
per person

Welcome Drink

