



CHRISTMAS MENU

STARTERS

SALCOMBE GIN CURED SHETLAND SALMON GRAVADLAX (GFO)

Beetroot & Horseradish Espuma, Rye Tuile

FREE RANGE ORCHARD FARM PORK, PISTACHIO & CRANBERRY TERRINE (GFO)

Quince Jelly, Sourdough Tuile

ROAST CELERIAC VELOUTÉ (V, VE, GFO)

Hazelnuts & Black Truffle, Sourdough

MAINS

ROASTED LOIN OF ATLANTIC COD & FRESH DORSET PALOURDE CLAMS (GF)

Muscadet & Spinach Velouté, Saffron Potatoes, Buttered Kale

DORCHESTER FOSSIL FARM ROAST TURKEY CROWN (GFO)

With all the trimmings!

*Hurn Farm Honeyed Carrots & Parsnips, Cranberry & Apricot Stuffing, Pigs in Blankets,
Seasonal Greens, Pan Gravy*

SAUTÉED WILD NEW FOREST MUSHROOM, TARRAGON, SWEET POTATO & CHESTNUT WELLINGTON (V, VE)

Maple Roasted Carrots & Parsnips, Seasonal Greens, Madeira Jus

DESSERTS

CHRISTMAS PUDDING PARFAIT

*Caramelized White Chocolate Crumb, Red Currant Gel, VSOP
Remy Martin Brandy Caramel Truffle*

VALENCIAN BLOOD ORANGE & BITTER CHOCOLATE TORTE (GFO)

Yuzu Crème Fraiche, Toasted Sicilian Almonds

BLUE MONDAY BOARD (V, GFO)

*Alex James Co. No 2 Blue Monday Cheese, Chardonnay Pickled Grapes, Shaved Celery, Candied
Walnuts, Sourdough Crisp*

2 X COURSES = £30.00

3 X COURSES = £35.00

