



Christmas Day 2020
85.00 per head
50.00 per child under the age of 10

AMUSE BOUCHE TO START

Cottonworth brute NV English sparkling wine 7.95

Starters

Pan fried king scallops, crispy octopus, cauliflower purée, chorizo, pickled apple

Baked Camembert, spiced fruit chutney compote, toasted sourdough

Ham hock and confit chicken terrine with capers and parsley

Mains

Roast crown of free range turkey, pigs in a blankets, sausage, lemon and thyme stuffing, rosemary and garlic roast potatoes, honey glazed carrots and parsnips, buttered sprouts, braised red cabbage, cauliflower and leek cheese gratin

Fillet of south coast brill poached in red wine, potato and celeriac dauphinois, creamed savoy cabbage, crispy salsify, cauliflower and leek gratin

Dorset ale braised sticky beef rib, shallot purée, creamy mashed potatoes, savoy cabbage, piquillo pepper salsa, crispy onion rings

Beetroot and sour cherry nut loaf, rosemary and garlic roast potatoes, honey glazed carrots and parsnips, buttered sprouts, braised red cabbage, cauliflower and leek cheese gratin.

Desserts

Handmade Christmas pudding, dark rum sauce, brandy butter, berry compote

Chocolate, hazelnut and honeycomb parfait, candied fruit in vanilla and Cointreau syrup, malt chocolate soil

Bread and butter panettone pudding with caramelised apple and custard