

CHRISTMAS DAY LUNCH MENU

25th December 2021

12 noon - 4pm

AMUSE

SMOKED LOCH DUART SALMON BLINI

Chive Infused Soured Cream & Beluga Caviar

STARTERS

OLD HARRY ROCK LOBSTER & CRAB SALAD

Lemon Dressing

LYME BAY GOLDEN SCALLOPS

Butternut Squash Purée, Crispy Dorset Ham & Chorizo, Parsley Foam

NEW FOREST WILD BOAR & VENISON TERRINE

Wrapped in Pancetta, Chef's Fig & Pear Chutney, Toasted Artisan Brioche

CRISPY QUINOA CAKES (VE, V)

Tomato, Courgette & Chickpea Relish, Herb & Balsamic Oil

MAINS

ROASTED BLANDFORD PAUPIETTE OF TURKEY BREAST

Hand Cut Roast Potatoes, Dorset Pigs in Blankets, Christmas Vegetables, Cranberry & Orange Stuffing, Chef's Rich Gravy

ORGANIC DRY AGED ANGUS FILLET STEAK (GF)

Mini Fondant Potatoes, Julienne Mangetout, Rainbow Carrots, Organic King Oyster Mushroom, Port & Truffle Jus

POACHED FILLET OF BERING HALIBUT (GF)

Saffron Infused New Potatoes, Buttered Leeks, Samphire, Creamy Lavender Sauce & Foam

BAKED RED PEPPERS (V)

Tomato, Pesto & Creamy Lentil Stuffing, Wild Rocket & Pomegranate Salad

DESSERTS

CHRISTMAS PUDDING

Mint & Clementine Salsa, Brandy Sauce & Hazelnut Dust

SACHER TORTE

Winter Fruit Geels & Tia Maria Whipping Cream

PISTACHIO & ESPRESSO CREME BRULEE

Cinnamon Shortbread

CHEESE PLATE

Rosary Ash Goats, Coastal Cheddar, Tunworth, Dorset Blue Vinny, Lyburn Gold
Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers

£119.00pp

Pre order is required for this menu, in 10 working days prior to 25th December 2021. Deposit of £25pp to secure your booking.

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

A discretionary 10% service charge will automatically be added to your bill.