



GRAND CAFÉ: COCKTAILS: DINING

## FESTIVE 3-COURSE SET MENU

25th November to 23rd December 2023

Lunch £44pp | Dinner £49pp

### STARTERS

#### ROASTED BUTTERNUT

**SQUASH & COCONUT SOUP** (GF, V, VE)

Toasted Pumpkin Seeds

#### MOSAIC OF DORSET HAM HOCK & HAMPSHIRE CHICKEN TERRINE

Wrapped in Pancetta,  
Chef's Festive Chutney & Toasted Artisan Bread

#### DEVON CRAB & CRAYFISH COCKTAIL (GF)

Tomato & Cucumber Concasse, Gem Lettuce,  
Lemon & Horseradish Dressing

#### HERITAGE ENGLISH BEETROOT & GOAT'S CHEESE (V)

Pistachio & Oat Biscuit Dust, Beetroot Gel,  
Parmesan Crisps

#### ISLE OF WIGHT HERITAGE TOMATOES & AVOCADO TARTARE (GF, V, VE)

Black Garlic Mayo & Crispy Tomato Shard

### MAINS

#### ROASTED BLANDFORD PAUPIETTE OF TURKEY BREAST

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

#### BRAISED FEATHER BLADE OF DORSET BEEF (GF)

Cavolo Nero, Parsnip & Horseradish Cream Puree,  
Potato Cake, Wild New Forest Mushrooms & Chef's Port Jus

#### CRISPY FILLET OF SEA BASS (GF)

Herby Sautéed Potatoes, Wilted Baby Spinach,  
Red Pepper & Tomato Salsa, Petit Pois & Saffron Volute

#### QUINOA, JACKFRUIT & CABBAGE ROLL (V, GF)

Roasted Peppers & Tomato Dill Sauce,  
Dorset Blue Vinny Crumbs, Crème Fraîche  
(VE) Vegan option also available with Shredded Vegan Style Cheese  
& Plant Based Sour Cream

#### LEMON & ROSEMARY RISOTTO (V, VE, GF)

Mixed Roasted Root Vegetables

### DESSERTS

#### LUXURY CHRISTMAS PUDDING

Mint & Clementine Salsa,  
Brandy Sauce & Hazelnut Snow

#### RICH BELGIAN CHOCOLATE & CHERRY MOUSSE FUDGE CAKE (GF)

Cocoa Ganache & Baileys Coffee Gel

#### LEMON & BLACKFOREST FRUITS MERINGUE PIE (V, VE)

Lemon Gel

#### DORSET & WEST CHEESE PLATE

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

Pre order is required for this menu, in 10 working days prior to your event.  
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.