

# CHRISTMAS DAY LUNCH MENU

25th December 2023

£115PP

## AMUSE

**BAKED FIG & GOAT'S CHEESE MERINGUE** (V, GF)  
Dorset Honey Dust

**GRESSINGHAM DUCK RILETTE**  
Artisan Thyme Crostini, Caramelised Red Onion, Pear & Vanilla Gel

## STARTERS

**BRITISH ISLE LOBSTER & DEVON CRAB TIAN** (GF)  
Mango & Avocado Salsa

**ISLE OF WIGHT HERITAGE TOMATOES  
& AVOCADO TARTARE** (V, VG, GF)  
Black Garlic Mayo & Crispy Tomato Shard

**CHEF'S RAVIOLO SCOTTISH SALMON & RICOTTA**  
Wilted Baby Spinach, Caramelised Shrimp,  
Fish Volute & Dill Foam

**CARPACCIO OF BEEF** (GF)  
Parsnip Crisps, Light Wasabi Mayo, Baby Golden Beets,  
Manchego Shavings & Truffle Oil Drops

**TWICE BAKED DORSET TRIPLE CHEESE SOUFFLÉ** (V)  
Artisan Crostini, Apple & Walnut Salad

## MAINS

**ROASTED BLANDFORD PAUPIETTE OF TURKEY BREAST**  
Hand Cut Roast Potatoes, Dorset Pigs in Blankets,  
Christmas Vegetables, Chestnut & Sage Stuffing,  
Chef's Rich Gravy

**BAKED FILLET OF TURBOT** (GF)  
Saffron, Chive & Parsley Cockle Risotto,  
Basil Oil, Lemongrass & Ginger Foam

**MEDALLIONS OF NEW FORSET VENISON** (GF)  
Thyme Potato Rosti, Baby Shiitake Mushrooms,  
Forest Fruits Compote, Port & Juniper Jus

**ROASTED ISLE OF WHITE HERITAGE  
TOMATO & ROSEMARY RISOTTO** (V, GF)  
Crispy Basil & Dorset Blue Vinny Crumble

**QUINOA & WINTER ROOT VEGETABLES  
CABBAGE ROLL** (V, VG, GF, DF,)  
Roasted Peppers & Tomato Dill Sauce,  
Greek Cheese Crumbs, Chef's Crème Fraiche

## DESSERTS

**LUXURY CHRISTMAS PUDDING**  
Mint & Clementine Salsa,  
Brandy Sauce & Hazelnut Snow

**PISTACHIO & ESPRESSO CREME BRÛLÉE**  
Spiced Rum & Winter Spiced Shortbread

**BAKED GINGERBREAD & FOREST FRUIT  
CHEESECAKE** (V)  
Cinnamon Dust & Artisan Vanilla Ice Cream

**LEMON & BLUEBERRY MERINGUE TART** (V, VG)

**DORSET & WEST COUNTRY CHEESES**  
Rosary Ash Goats, Coastal Cheddar, Tunworth, Dorset  
Blue Vinny, Lyburn Gold, Celery, White & Red Grapes,  
Homemade Chutney, Walnuts & Artisan Crackers

**Pre order is required for this menu, in 7 working days prior to 25th December 2023. 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 12.5% service charge will automatically be added to your bill.